

We added more chocolate, walnuts, and pecans to a dense brownie-like batter to create a big, fat cookie that became an instant hit in our test kitchen.

ACTIVE TIME: 25 MINUTES · **BAKE TIME:** 14 MINUTES PER BATCH

MAKES: 24 COOKIES

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| ¾ CUP ALL-PURPOSE FLOUR | 1 CUP SUGAR |
| ¾ CUP UNSWEETENED COCOA | 2 TEASPOONS VANILLA EXTRACT |
| ½ TEASPOON BAKING POWDER | 2 LARGE EGGS |
| ¼ TEASPOON SALT | 1 PACKAGE (6 OUNCES) SEMISWEET CHOCOLATE CHIPS (1 CUP) |
| 8 SQUARES (8 OUNCES) SEMISWEET CHOCOLATE, CHOPPED | ½ CUP WALNUTS, CHOPPED |
| 6 TABLESPOONS BUTTER OR MARGARINE, CUT INTO PIECES | |

- 1 Preheat oven to 350°F. In small bowl, stir together flour, cocoa, baking powder, and salt.
- 2 In 3-quart saucepan, melt chopped chocolate and butter over low heat, stirring frequently, until smooth. Pour into large bowl; cool to lukewarm. Stir in sugar and vanilla until blended. Stir in eggs, one at a time, until well blended. Add flour mixture and stir until combined (batter will be thin). Stir in chocolate chips, pecans, and walnuts.
- 3 Drop batter by heaping tablespoons, 1½ inches apart, on ungreased large cookie sheet. Bake until set, 14 minutes. Cool on cookie sheet on wire rack 2 minutes. With wide metal spatula, carefully transfer cookies to wire rack to cool completely.

EACH COOKIE: ABOUT 180 CALORIES | 2G PROTEIN | 21G CARBOHYDRATE | 11G TOTAL FAT (5G SATURATED) | 1G FIBER | 26MG CHOLESTEROL | 70MG SODIUM