

S.F. Chronicle
Parade
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*It only takes fifteen minutes to see
why Baker's® has been around for 225 years.*

*Baker's™ One Bowl
Chocolate Bliss Cookies*

Prep Time: 15 min • Bake Time: 13 min • Makes: About 2-1/2 doz. cookies or 30 servings, 1 cookie each

- 2 pkg. (8 squares each) BAKER'S Semi-Sweet Baking Chocolate, divided
- 3/4 cup firmly packed brown sugar
- 1/4 cup (1/2 stick) butter, slightly softened
- 2 eggs
- 1 tsp. vanilla
- 1/2 cup flour
- 1/4 tsp. CALUMET Baking Powder
- 2 cups chopped PLANTERS Walnuts

PREHEAT oven to 350°F. Coarsely chop 8 of the chocolate squares; set aside. Microwave remaining 8 chocolate squares in large microwavable bowl on HIGH 2 min., stirring after 1 min. Stir until chocolate is completely melted. Add sugar, butter, eggs and vanilla; stir until well blended. Add flour and baking powder; mix well. Stir in chopped chocolate and walnuts. (Note: If omitting nuts, increase flour to 3/4 cup to prevent excessive spreading of cookies as they bake.)

DROP rounded tablespoonfuls of dough, 2 inches apart, onto ungreased baking sheets.

BAKE 12 to 13 min. or until cookies are puffed and shiny. Cool 1 min.; remove from baking sheets to wire racks. Cool completely.

