

QUADRUPLE CHOCOLATE COOKIES

Yield: 24 cookies

350°F

Not one, not two, but four kinds of chocolate for these ever so rich cookies! You can double the batch and freeze the other half in a log and make slice and bake cookies when company comes over.

1-1/4 cups	unsalted butter, softened
2 cups	granulated sugar
2 large	eggs
2 tsp	pure vanilla extract
3 cups	all purpose flour
3/4 cup	cocoa powder, Dutch process
1 tsp	baking soda
1/2 tsp	salt
2 cups	white chocolate chips
1 cup	semi-sweet chocolate chips
1 cup	milk chocolate chips

1. In a large bowl, beat butter and sugar until fluffy. Add the eggs one at a time, then mix the vanilla until well blended.
2. Meanwhile in a bowl combine flour, cocoa powder, soda and salt. Add it to above mixture and mix only until blended. Add chips into the mixture.
3. Using a disher, scoop dough onto parchment lined sheets. Bake 8-14 minutes