



## Quadruple Chocolate Cookies

Yield: 36 Big Cookies

Preheat oven to 350°F

Line two baking sheets with parchment paper.

Not one, not two, but four kinds of chocolate for these rich cookies! This recipe is so versatile, you can double the batch and freeze the other half in a log. Then, simply slice and bake cookies when company comes over. Originally, this was used as an ice cream prop when I worked on the show *It's A Living* TV in the mid-80s.

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

1. Meanwhile, combine the flour, cocoa powder, soda, and salt in a bowl. Set aside.
2. In a mixing bowl fitted with the paddle attachment, beat the butter and sugar on medium speed until fluffy. Add the eggs one at a time and mix in the vanilla until well blended. Add the dry mixture and blend well.
3. On low speed, add all the chips to the mixture.
4. Scoop dough using a #20 scoop, eight cookies per pan, and press it down with the palm of your hands.
5. Bake for 8-9 minutes. Cool on a rack. Remove from the pan. Repeat with the remainder of the dough.

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[www.georgegeary.com](http://www.georgegeary.com)

[ggeary@aol.com](mailto:ggeary@aol.com)

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