

Chocolate Whoppers

Source: Foster's Market Cookbook, P. 249

Ingredients

- 6 ounces Semisweet Chocolate, Such As
- Valrhona Or Callebaut
- 2 ounces Unsweetened Chocolate Chopped Into Large Chunks
- 6 tbsp Unsalted Butter
- 2 Large Eggs
- 1 teaspoon Instant Espresso Powder
- 2 teaspoons Vanilla Extract
- $\frac{3}{4}$ cups Sugar
- $\frac{1}{3}$ cup All Purpose Flour
- 1 teaspoon Baking Powder
- $\frac{1}{2}$ teaspoon Salt
- 2 cups Walnuts, Coarsely Chopped
- 1 cup Semisweet Chocolate Chips

Method

1. Preheat oven to 325°F.
2. Lightly grease 2 baking sheets and set aside. (Or use parchment paper)
3. Melt together the semisweet chocolate, unsweetened chocolate chunks, and butter in a double boiler over low heat until just melted, stirring occasionally. (Note: Do not overheat; remove from the heat as soon as chocolate has melted.) Stir to blend the chocolate and butter, and set aside.
4. Cream together the eggs, espresso powder, and vanilla in a large bowl with an electric mixer. Add the sugar and mix until thick and creamy.
5. Sift together the flour, baking powder, and salt in a separate bowl and stir to mix. Set aside.
6. Add the chocolate mixture to the egg mixture and blend until well combined. Add the flour mixture and stir just until the dry ingredients are moist.
7. Fold in the walnuts and chocolate chips. (Note: The batter will be very moist - similar to the consistency of cake batter.)
8. Scoop the batter with a $\frac{1}{4}$ cup (2-oz.) ice cream scoop or by the heaping tbsp and drop onto the prepared baking sheets about 3 inches apart. (Note: Bake right away, before the chocolate begins to cool and harden.)
9. Bake 10-12 minutes, turning the baking sheets once during the cooking time. The cookies will still be very gooey inside and soft, but do not overcook or the cooled cookies will be dry. Cool about 10 minutes on the baking sheets before gently removing the whoppers to a baking rack to cool completely.

Variation

Pecans can be substituted for walnuts, or use a combination of pecans and walnuts.