

## **CHOCOLATE FUDGE COOKIES**

Source: [Recipe4Living.com](http://Recipe4Living.com)

Cook/Prep Time: less than 1 hour

### **INGREDIENTS:**

1 1/2 C Semisweet chocolate chips  
1 1/4 C All-purpose flour  
1/4 C unsweetened cocoa powder  
1/2 tsp baking powder  
1 stick (4 oz) butter, softened  
1 C packed dark brown sugar  
2 eggs  
1 tsp vanilla extract  
3/4 C white chocolate, coarsely chopped  
Pinch salt

### **DIRECTIONS:**

Preheat oven to 300° F - grease 2 baking sheets. Melt chocolate chips in bowl set over heavy saucepan of simmering water - set aside to cool slightly.

Sift flour, cocoa, baking powder & salt - set aside. In separate bowl, beat butter & sugar together till lightly fluffy. Beat in eggs & vanilla till well blended - mix in cooled chocolate chips & fold in flour till just combined.

Drop rounded tablespoonfuls of dough on baking sheets, spaced 2" apart. Bake 18-20 minutes - cool cookies on sheet 1 minute then transfer to wire rack to cool completely.

Meanwhile, melt white chocolate in small bowl set over heavy saucepan of barely simmering water - dip a fork into melted chocolate & drizzle completely cooled cookies on wax paper & let set on rack.

Yield: 24 cookies