

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. Originally this was used as ice cream prop on *It's A Living* TV show in the mid-80's.

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| 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 the butter and sugar until fluffy. Add the eggs one at a time, mix vanilla until well blended.
2. Meanwhile in a bowl combine the flour, cocoa powder, soda and salt. Add it to the above mixture and mix only until blended. Add the chips into the mixture.
3. Scoop dough using a #16 scoop and press dough down with palm of your hands. Bake 8-9 minutes.