

60% CACAO. 100% IMPRESSIVE.



BAKE WITH OUR DEEP, INTENSE CHOCOLATE FOR PURE PLEASURE IN EVERY BITE.



**GHIRARDELLI® ULTIMATE
DOUBLE CHOCOLATE COOKIES**

Yield – 2 dozen cookies

- 1 bag (11.5 oz.) Ghirardelli 60% Cacao Bittersweet Chocolate Chips
- 6 Tbsp. ($\frac{3}{4}$ stick) unsalted butter
- 3 eggs
- 1 cup sugar
- $\frac{1}{3}$ cup all-purpose flour
- $\frac{1}{2}$ tsp. baking powder
- 1 bag (12 oz.) Ghirardelli Semi-Sweet Chocolate Chips
- 1 cup (4 oz.) chopped walnuts

In double boiler over hot water, melt the bittersweet chocolate chips and butter. In large bowl with electric mixer, beat eggs and sugar until thick; stir in chocolate mixture. In small bowl, stir together flour and baking powder; stir into chocolate mixture. Gently mix in semi-sweet chocolate chips and walnuts.

On a sheet of plastic wrap, form dough into two logs, each 2 inches in diameter and about 8 inches long. Wrap tightly; refrigerate at least 1 hour or until firm. (Dough can also be frozen; thaw in refrigerator before proceeding with recipe.)

Preheat oven to 375°F. Unwrap dough; with sharp knife, cut into $\frac{3}{4}$ -inch slices. Place slices 1 $\frac{1}{2}$ inches apart on greased or

parchment-lined cookie sheet. Bake 12 to 14 minutes or until shiny crust forms on top but interior is still soft.

Cool on baking sheet. Enjoy the moment of timeless pleasure.



MOMENTS OF TIMELESS PLEASURE.™

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