

Double Chocolate Chunk Cookies Chocolate heaven!

Makes 36 cookies

Preparation: 15 - 20 minutes, plus 20 - 25 minutes baking and cooling

5 ounces (140 g) milk chocolate, chilled, broken into 1-inch (2.5 cm) pieces
5 ounces (140 g) white chocolate, chilled, broken into 1-inch (2.5 cm) pieces
1¹/₃ cups (333 ml) less 1 tablespoon (15 ml) all-purpose unbleached flour
1/2 cup (125 ml) pecan halves, shells removed
1/2 teaspoon (2 ml) baking soda
1/4 teaspoon (1 ml) salt
1 large egg
1/2 cup (125 ml) firmly packed light brown sugar
1/2 cup (125 ml) sugar
2 tablespoons (30 ml) reduced fat milk
6 tablespoons (90 ml) unsalted butter, softened
1 tablespoon (15 ml) vanilla extract

Preheat oven to 375°F (190°C). Insert metal blade and add chocolates. Use quick pulses to coarsely chop, about 10 to 12 times. Remove and reserve. Add four, pecans, soda and salt; process to combine, about 5 seconds. Remove and reserve. Process egg, sugars and milk for 1 minute. Scrape work bowl. Add butter and vanilla; process for 1 minute. Scrape work bowl. Add reserved chocolate and dry ingredients.

Pulse until combined, about 5 times. Drop by rounded tablespoons (15 ml), about 1 inch (2.5 cm) apart, onto un-greased baking sheets. Bake until golden brown, about 10 to 12 minutes. Allow to cool on baking sheet for 10 minutes, then transfer to a wire rack to finish cooling.

Nutritional analysis per cookie:

Calories 101 (53% from fat) • carbo 10g • pro 1g • fat 6g •
sat. fat 1g • chol 12mg • sod 38mg • . ber 0g