

## **Brown Cookie**

(submitted by Shelly Alaniz)

Prep time: 15 min.

Cook: 10 minutes per batch

1/2 cup butter

4 (1-oz) unsweetened chocolate squares, chopped

3 cups semisweet chocolate morsels, divided

1 1/2 cups all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon salt

4 large eggs

1 1/2 cups sugar

2 teaspoons vanilla extract

2 cups chopped pecans, toasted

Combine butter, unsweetened chocolate, and 1 1/2 cups chocolate morsels in a large heavy saucepan. Cook over low heat, stirring constantly, until butter and chocolate melt; cool.

Combine flour, baking powder, and salt in a small bowl; set aside.

Beat eggs, sugar, and vanilla at medium speed with an electric mixer. Gradually add dry ingredients to egg mixture, beating well. Add chocolate mixture; beat well. Stir in remaining 1 1/2 cups chocolate morsels and pecans.

Drop dough by 2 tablespoonfuls 1 inch apart onto parchment paper-lined baking sheets.

Bake at 350 degrees for 10 minutes. Cool slightly on baking sheets; remove to wire racks to cool completely.

Yield: 2 1/2 dozen