

Marlene Sorosky Gray

FUDGY CHOCOLATE DROPS

Cookies may be made without nuts. Directions remain the same, but you will get fewer cookies.

1/4 cup all-purpose flour
1/4 teaspoon baking powder
1/8 teaspoon salt
8 oz. semi-sweet chocolate, coarsely chopped
2 tablespoons unsalted butter
2 large eggs
1/2 cup sugar
1 teaspoon pure vanilla extract
1 1/2 cups walnuts or pecans, coarsely chopped
1 cup (6 oz.) semisweet chocolate chips

1. Preheat oven to 350 degrees. Line 2 baking sheets with parchment paper.
2. In a small bowl, whisk together flour, baking powder and salt.
3. Put the chopped chocolate (not the chips) and the butter into a large microwave safe bowl. Microwave uncovered on medium power for 2 to 2 1/2 minutes, stirring once or twice. Chocolate should be warm, but not hot. Alternatively, chocolate and butter may be melted over simmering water.
4. Whisk eggs, sugar and vanilla into warm chocolate until well blended. Stir in the flour mixture, then stir in the nuts and chocolate chips. The mixture will be stiff and can become hard to stir, depending on how cold your chocolate gets.
5. Scoop rounded teaspoons of batter (a small meatball size ice cream scoop works perfectly) and place them 2-inches apart on the baking sheet.
6. Bake for 10 to 12 minutes or until the surface of the cookie looks dry and set, but the centers are still gooey. Do not overbake or they will be dry instead of fudgy. Cool several minutes and then transfer to racks.

Makes 30 cookies.

WHEN YOU BRING IN THE COOKIES, PLEASE INCLUDE A NOTE WITH THE TYPE OF SEMI-SWEET CHOCOLATE AND CHOCOLATE CHIPS YOU'VE USED.