



## Quadruple Chocolate Cookies

Yield: 36 Big 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 when I worked on the show *It's A Living* TV in the mid-80's.

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 #20 scoop and press dough down with palm of your hands. Bake 8-9 minutes.