

Mudslide Cookies

8 – 1 oz Chocolate baking squares
4 cups Chocolate Chips
1 stick unsalted butter
8 eggs
3 ½ cups sugar
1 tsp Vanilla extract
1 cup all purpose flour
2 tsp baking powder
3 cups chocolate chips

Melt 1st two chocolates with butter in a double boiler with barely simmering water.

In a mixer with the wire whip, blend the eggs, and vanilla extract for 5 minutes.

Reduce speed and add flour slowly.

Add melted chocolate all at once & blend. Scrape bowl.

Add chocolate chips until just blended.

Roll into 2# logs – Freeze wrapped in parchment or refrigerate – if using next day.

Portion by cutting into 2 ½ oz portions.

Place on parchment lined sheet pans.

Bake at 325°F for 14 minutes.

Makes 3 dozen.