

Double Chocolates Chip Cookie

Ingredients

- 4 cups Semi-Sweet Chocolate Morsels, divided
- 2 2/3 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup (2 sticks) butter, softened
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 1 tsp vanilla extract
- 3 lg eggs

Directions

- Preheat oven to 375° F
- Melt 2 cups morsels in small, heavy-duty saucepan over low heat; stir until smooth.
- Remove from heat.
- Combine flour, baking soda and salt in medium bowl. Beat butter, brown sugar, granulated sugar and vanilla extract in large mixer bowl. Add eggs, one at a time, beating well after each addition. Beat in melted chocolate. Gradually beat in flour mixture. Stir in remaining 2 cups morsels. Drop by rounded tablespoon onto ungreased baking sheet.
- Bake for 8 to 9 minutes or until cookies are puffed. Cool on baking sheet for 2 minutes; remove to wire rack to cool completely.