

# Tri-Chocolate Chip Cookies

Source: *Cooking Pleasures Magazine*, 2009

| <b>Ingredients</b>        | <b>24 (4-inch)</b> | <b>48 (4-inch)</b> | <b>96 (4-inch)</b> |
|---------------------------|--------------------|--------------------|--------------------|
| Butter, unsalted          | 1 c                | 2 c                | 4 c                |
| Sugar, granulated         | 0.5 c              | 1 c                | 2 c                |
| Sugar, brown              | 1 c                | 2 c                | 4 c                |
| Salt                      | 1 tsp              | 2 tsp              | 42 tsp             |
| Eggs, large               | 2                  | 4                  | 8                  |
| Vanilla extract           | 2 tsp              | 4 tsp              | 8 tsp              |
| Baking Powder             | 1 tsp              | 2 tsp              | 4 tsp              |
| Flour, all-purpose        | 2.5 c              | 5 c                | 10 c               |
| White baking chips        | 2/3 c              | 1-1/3 c            | 2-2/3 c            |
| Semisweet chocolate chips | 2/3 c              | 1-1/3 c            | 2-2/3 c            |
| Milk chocolate chips      | 2/3 c              | 1-1/3 c            | 2-2/3 c            |

## Directions

- Preheat oven to 375°.
- Line 3 to 4 baking sheets with parchment paper.
- Melt butter and set aside to cool.
- In large bowl, whisk together melted butter, brown sugar and sugar.
- Whisk in eggs and vanilla until well-blended.
- In medium bowl, whisk together flour, baking powder and salt.
- Stir into butter mixture.
- Stir in all remaining ingredients.
- Use #16 cookie scoop or 1/4 cup measure to scoop dough; place on baking sheets, leaving at least 3 inches between cookies.
- Flatten gently into 3-inch rounds.
- Bake 10 to 14 minutes or until light golden brown around edges but still pale in center and slightly soft.
- Remove from oven; immediately slide parchment paper onto wire racks to cool.

## SJB Note

- I use dark chocolate chips, milk chocolate chips, and white chips.