

# Double Chocolate Chip Cookies

## Ingredients:

2 cups chocolate chips (semi sweet or milk are fine)

1 1/2 cup brown sugar

3/4 cup butter

2 TBSP water

3/4 cup large dark chocolate chips

1/2 tsp salt

2 eggs

2 1/2 cup flour

1 tsp baking soda

1 cup powdered sugar for garnish

## Directions:

First step is to melt the butter. You can use a saucepan on low heat- or if you're lazy like me- the microwave. Then you add the sugar, water and 2 cups of regular chocolate chips. Heat up again (in the saucepan or) in 30 second increments stirring in between, just until chocolate is melted.

Cool for about 10 minutes (if you're using a saucepan, put in a large mixing bowl at this point).

Add eggs and dry ingredients. Large dark chocolate chips. Chill for at least 1 hour. Grab a cookie sheet. Scoop 1/3 cup balls of dough (I use my large cookie scoop) on to the cookie sheet, leaving space in between the cookie balls to spread during baking. Press down on each cookie ball till the cookie is about 1/2 inch thick.

Bake at 350 for about 9 minutes. Let cool, then top each with 1/2 TBSP powdered sugar. Makes 16 GIANT cookies.

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