

Jenny's Double Chocolate Chip Cookies

I bake a lot of cookies but these are the first to disappear. Don't be tempted to over-bake because they will be dry and could easily burn. Chocolate is good for the heart, but the darker the better. Instead of semi-sweet chocolate chips, try using chunks of really dark chocolate.

1/4 cup softened butter
1/4 cup canola oil
3/4 cup sugar (white & brown, 1/2 and 1/2)
1 egg
3/4 teaspoon vanilla

3/4 cups all-purpose flour
1/2 cup whole wheat pastry flour
1/4 cup unsweetened cocoa
1/2 teaspoon baking soda
1/4 teaspoon salt

1/4 cup chocolate chips
1/4 cup toasted walnuts or pecans (I like a mix of both)

1. Preheat oven to 350°.
2. Line a baking sheet with parchment paper.
3. In a medium bowl beat butter, oil and sugars.
4. Add egg and continue beating until thick, 4-5 minutes.
5. Stir in vanilla.
6. Sift dry ingredients onto wax paper and stir into egg mixture. Do not overmix.
7. Gently fold in chocolate chips and nuts.
8. Drop dough by rounded teaspoon onto parchment.
9. Bake 11-12 minutes, no more. They should still be soft.
10. Cool on baking sheet for 1 minute. Remove cookies to a wire rack to cool.

*makes 16 soft & chewy cookies (8 per sheet)