Chocolate Euphoria Cookies

Makes 48

4 ½ C Semi-Sweet Chocolate Chips

1 stick + 1 T Butter or Margarine

½ C + 2 T Light Brown Sugar

6 Eggs

½ tsp. Vanilla Extract

1 ¼ C + 2 T Flour

½ tsp. Baking Powder

3 C White Chocolate Chips

1. Preheat oven to 300 degrees.
2. Melt semi-sweet chips and butter or margarine in a double boiler, stirring to combine them.
3. Put sugar in a mixing bowl. Add melted chocolate and butter and mix thoroughly.
4. Add eggs and vanilla and continue mixing, being sure to scrape the bowl.
5. Add flour and baking powder and mix just slightly, not completely incorporated.
6. Add the white chips and mix until there are no longer any lumps. The key is to keep the batter warm and not overmix it, so it is easier to scoop.
7. Scoop by tablespoon onto parchment lined sheet pans.
8. Bake 8-10 minutes.