



Triple Chocolate Cookies

Recipe Source: Ellie Krieger, The Food Network

Ingredients:

¼ cup butter, softened
½ cup dark brown sugar
¼ cup granulated sugar
¼ cup canola oil
1 egg
1 tsp vanilla extract
½ cup all-purpose flour
½ cup whole-wheat pastry flour
¼ cup unsweetened cocoa powder (not Dutch-processed)
¼ tsp salt
2 oz coarsely chopped dark chocolate
2 oz chopped milk chocolate
¾ cup chopped pecans, optional

Steps:

- Preheat the oven to 350°F.
- In a large bowl, mash together the butter and sugars with a fork until well combined.
- Add the oil and egg and beat with a wooden spoon until creamy. Stir in the vanilla.
- In a medium bowl, whisk together the flours, cocoa powder, and salt. Add dry ingredients to the wet ingredients and mix well.
- Stir in the dark chocolate, milk chocolate, and pecans if using, and mix well.
- Scoop tablespoons of batter onto an ungreased cookie sheet. Bake 8-10 minutes, just until set.
- Transfer cookies to a rack and let cool.

Tips from the Test Kitchen: Try using toasted pecans for extra flavor. Another fun twist is using peppermint chunks or dried fruit, such as cranberries or cherries, especially around the holidays.

Nutritional Facts (per serving): Calories: 164, Carbohydrates: 17 grams, Protein: 2 grams, Total Fat: 10 grams, Saturated Fat: 3 grams, Cholesterol: 16 mg, Sodium: 55 mg, Fiber: 1 gram, Total Sugars: 10 grams.