

Triple Chocolate Cookies

Ingredients			Bakers%
Butter - unsalted	0.25 lb.	113 grams	38.4% (4 oz.)
Semi sweet chocolate	0.25 lb.	113 grams	38.4% (4 oz.)
Brown Sugar	0.60 lb.	272 grams	92.3% (9 1/2 oz.)
Eggs	0.50 lb.	227 grams	76.9% (8 oz.)
Instant coffee crystals	0.02 lb.	9 grams	3% (1/3 oz.)
Vanilla, Indonesian	0.03 lb.	18 grams	4.6% (1/6 oz.)
Pastry flour	0.65 lb.	295 grams	100% 99 1/2 OZ.)
Baking powder	1/4 tsp.		
Baking soda	1/4 tsp.		
Salt	1/4 tsp.		
Cocoa powder - Dutch processed	0.07 lb.	31 grams	10.7% (1 1/6 oz.)
White chocolate chunks	0.75 lb.	340 grams	115% (12 oz.)
Chocolate chips 1000 count	0.50 lb.	227 grams	76.9 % (8 oz.)
TOTAL	3.12 lbs.	1415 grams	3 lbs. 2 oz.

Method

- Place butter and semi-sweet chocolate in microwavable container and heat until 3/4 melted. Stir to melt completely, set aside to come to near room temperature before using.
- Place brown sugar, eggs and coffee crystals in mixer fitted with paddle attachment and mix for 5 minutes on med-high speed.
- Add reserved melted chocolate mixture and vanilla. Beat 2 minutes on high.
- Stir with a spoon to mix dry ingredients. Add to egg shortening mixture. Mix quickly.
- Add chocolate, disburse chunks evenly and stop mixing. Dough weight for cookies 0.16 lb. (2 1/2 oz.)
- Place on silpats or paper lined pans 3X5. Place cookies in refrigerator for 20 to 30 minutes to firm-up, flatten slightly before baking.
- Bake in 350 degree oven until center of cookies is still soft but stable. Cool to room temperature before packaging.