**Chocolate Whoppers**

**Ingredients**

6 ounces semisweet chocolate, coarsely chopped
2 ounces unsweetened chocolate, coarsely chopped
6 Tablespoons unsalted butter, cut into Tablespoons
¼ cup sifted all-purpose flour (sift before measuring)
½ teaspoon salt
¼ teaspoon baking powder
2 eggs
¾ cup granulated sugar
2 teaspoons instant espresso powder
2 teaspoons vanilla extract
6 ounces semi-sweet chocolate chips
1 cup pecans, toasted and roughly chopped
1 cup walnut halves, broken into large pieces

**Directions**

Move oven rack to middle of oven.

Preheat oven to 350 degrees F. Line 3 large baking sheets with parchment paper.

Microwave both chopped chocolates and butter in a medium microwave safe bowl on high for one minute, then stir. Repeat at 30 second intervals until melted and smooth.

In another medium bowl, with mixer on high, beat the eggs, sugar, espresso, vanilla, salt and baking powder until lighter in color and bubbly.

Reduce speed to low and beat in chocolate mixture until blended. Add flour, and mix until combined. Add chocolate chips and nuts, then beat at low speed until incorporated.

Using a ⅓-cup measure~~--~~drop 5 mounds onto each baking sheet, spacing about 2 inches apart. Bake for 13-15 minutes.

When done, tops will be slightly cracked and shiny. Slide the parchment with cookies onto wire racks to cool completely.

Makes 15 large cookies.

**♥Don’t let the lack of flour in this recipe scare you from trying these cookies. They are delicious.**