

Calvin's Triple Chocolate Cookie Bars
From the Cook's Life
Makes 5-6 dozen cookie bars

The whole wheat gives a fuller flavor to the cookie bars and will be that “mystery ingredient” in your cookies. You can use all-purpose flour instead, if you prefer.

1 cup butter, room temperature (2 sticks)
¾ cup granulated sugar
¾ cup brown sugar
2 eggs
2 teaspoons vanilla
3 ounces unsweetened baking chocolate, melted and cooled
1 cup white whole wheat flour
1¼ cups all-purpose flour
¼ cup unsweetened cocoa powder
1 teaspoon salt
1 teaspoon baking soda
1½ cups semisweet chocolate chips

Preheat oven to 350 degrees. Set out a 12 by 17 inch half sheet pan or two 9 by 13 inch pans. If you only have one 9 by 13 pan, you can bake half the dough at a time.

Using an electric mixer, beat butter, granulated sugar and brown sugar until fluffy. Add eggs, vanilla and melted chocolate and beat until well combined. Add flour, cocoa, salt and baking soda and mix on low speed until well combined. Add chocolate chips and mix on low or by hand.

Spread and press dough evenly into pan(s). Lightly sprinkle the top of the dough with flour if it sticks to your hands.

Bake 9-10 minutes, or until just set in the middle, but still soft. Cool in pan on a metal rack until just warm before cutting into small squares. Store in an airtight container for several days, or freezer for longer storage.