

2 1/4 CUPS ALL-PURPOSE FLOUR
1 TEASPOON BAKING SODA
1 TEASPOON BAKING POWDER
3/4 TEASPOON SALT

1 CUP UNSALTED BUTTER, SOFTENED
3/4 CUP WHITE SUGAR
1/2 CUP LIGHT BROWN SUGAR
1/2 CUP DARK BROWN SUGAR PACKED
1/4 CUP TURBINADO SUGAR

1 TABLESPOON PURE VANILLA EXTRACT
2 EGGS

12 OZ OF SEMI-SWEET CHOCOLATE
BAKING BARS, CHOPPED
8 OZ OF BITTERSWEET CHOCOLATE
BAKING BARS, CHOPPED

1 1/2 CUP OF TOASTED WALNUTS, CHOPPED
1 TABLESPOON CANOLA OIL

DIRECTIONS:

Preheat oven to 350°

TO TOAST WALNUTS:

Place nuts in large Ziploc bag with canola oil and shake until well coated. Place walnuts on a parchment lined baking sheet and toast in oven for 8 minutes while lightly circulating nuts with a spatula every few minutes. Remove from oven and cool before chopping into smaller pieces. Set aside.

TO PREPARE THE CHOCOLATE:

With a sharp knife, chop the chocolate baking bars into small chunks to create a variety of different sized pieces. Set aside.

Increase oven heat to 375°

TO MAKE THE DOUGH:

Sift together the flour, baking soda, baking powder and salt. Set aside.

Cream the butter and 4 types of sugar together for 7 minutes at medium high speed with an electric stand mixer. Mixture will become light, fluffy and airy. Reduce mixer speed to low, add vanilla and eggs. Once incorporated, return mixer to medium high speed for 1 additional minute.

Reduce mixer speed to the lowest setting and add flour mixture. Beat just until combined, being careful to not over-beat your dough. Scrape the sides of the mixing bowl and beat the mixture on medium high for 20 seconds.

Remove mixing bowl from the stand and mix in chocolate and nuts by hand with a spatula, working quickly and being careful to not over-mix the dough.

Using a medium sized cookie scooper, drop dough onto parchment lined baking sheet, keeping cookies at least 2 inches apart from each other.

Bake 9 to 11 minutes until edges of cookies are golden brown and centers appear slightly under-baked. Remove from oven and allow cookies to firm up before transferring to a wire cooling rack.