

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

1 CUP UNSALTED BUTTER, SOFTENED BUT STILL COLD
 3/4 CUP WHITE SUGAR
 3/4 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, and blend the two types of chocolate together. Measure out 1 cup of the chocolate chunks to top your cookies just before baking. Set all chocolate 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 3 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 nuts and all but one cup of the chocolate chunks 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.

Using the last 1 cup of chocolate chunks, press a few pieces of chocolate onto the top of each dough ball before baking.

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.