



## Christmas Chocolate Drops

**Prep time:** 30 minutes

**Baking time:** 10 minutes

**Difficulty:** Easy



### Ingredients:

- 1 bag DOVE® PROMISES® Dark Chocolate
- 8 tablespoons butter
- 1/3 cup flour
- 1/4 cup cocoa powder
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 2 large eggs
- 2/3 cup sugar
- 2 cups chopped nuts: such as walnuts, pecans or toasted almonds
- 2 cookie sheet pans
- Foil paper

1 of 2

## Christmas Chocolate Drops (continued)



### Directions:

Preheat the oven to 325 degrees. Line the sheet pans with foil and set aside.

Melt half of the DOVE® PROMISES® Dark Chocolate with the butter in the top of a double boiler until smooth. Remove from heat and let cool to room temperature. Meanwhile, roughly chop the remaining chocolate and set aside.

To make the batter, combine the flour, cocoa, baking powder and salt in a small bowl, set aside. In a large bowl, beat the eggs and sugar until thick and light yellow, about 2 minutes. Stir in flour mixture and cooled chocolate and beat for 1 minute. Fold in the remaining chopped DOVE® PROMISES® Dark Chocolate and nuts.

Drop tablespoons of batter onto the prepared cookie sheet pans about 2 inches apart. Bake for approximately 10 minutes, or until just firm. Remove from the oven, transfer to a wire rack and cool for 5 minutes before removing from the cookie sheet pans.

**Makes 36 cookies.**

2 of 2