

Fudgy Chocolate Drops

Rich and loaded with chocolate—perfect for chocoholics.

2 cups (12 oz.) semisweet chocolate pieces
2 oz. unsweetened chocolate
3 tablespoons butter
1/2 cup sugar
1 egg

2 teaspoons rum extract
1/3 cup all-purpose flour
1/4 teaspoon baking powder
Pinch of salt
1 cup chopped walnuts

Preheat oven to 350F (175C). In top of a double boiler, combine 1-1/2 cups semisweet chocolate pieces, unsweetened chocolate and butter. Heat over hot but not boiling water until melted and smooth, stirring occasionally; cool slightly. Stir in sugar, egg and rum extract. Add flour, baking powder and salt, blending thoroughly. Stir in remaining 1/2 cup chocolate pieces and walnuts. Shape into 1-1/4-inch balls or drop by teaspoonfuls, 1-1/2 inches apart, on ungreased baking sheets. Bake 8 to 10 minutes, no longer. Cookies will be soft. Cool 5 minutes on baking sheets, then remove to racks to cool completely. Makes about 50 (1-1/2-inch) cookies.