

**Ingredients for Dark and White Chocolate Chunk Cookies with Ginger:**

2 2/3 cups bittersweet or semisweet chocolate chips, divided  
1/4 cup (1/2 stick) unsalted butter  
2 large eggs  
1/2 cup (packed) golden brown sugar  
2 teaspoons vanilla extract  
3/4 cup self-rising flour  
1/2 cup chopped crystallized ginger  
3 1/2 ounces high-quality white chocolate (such as Lindt or Perugina), very coarsely chopped

**NOTES:** Makes 2 dozen cookies. Cookies can be made 2 days ahead. Store in airtight container at room temperature.

**Directions:**

1. Preheat oven to 350°F.
2. Line 2 heavy large rimmed baking sheets with parchment paper.
3. Stir 2 cups chocolate chips with butter in heavy small saucepan over low heat until melted and smooth; cool 10 minutes.
4. Beat eggs and brown sugar in large bowl until well blended.
5. Beat in melted chocolate mixture and vanilla, then flour.
6. Stir in ginger and remaining 2/3 cup chocolate chips; let stand 10 minutes.
7. Drop cookie dough by rounded tablespoonfuls onto prepared baking sheets, spacing cookies 1 1/2 to 2 inches apart.
8. Press white chocolate pieces into tops of cookies, dividing equally.
9. Bake until cookies look puffed and slightly dry on top, about 13 minutes.
10. Cool cookies on baking sheets.

