Triple Chocolate Cookies

10 C. Flour

4 ½ tsp. Soda

1 ½ tsp. Salt

4 ½ C. Butter, softened

4 ½ C. Brown Sugar, packed

18 oz. Package Chocolate Pudding

9 Eggs

3 tsp. Vanilla

4 C. White Chocolate Chunks

2 C. Chocolate Chips

Combine flour, soda, salt; set aside

In large mixer, with paddle attachment, place: butter, sugar. Mix at speed 1 until grainy paste forms.

Add pudding and mix.

After mixer has come to a complete stop, turn to speed 2. Add eggs and vanilla, then mix.

Switch back to speed 1. Add in the flour mixture.

Mix in chocolate chunks and chips just until blended.

Test cookies: Scoop one cookie (#20 scoop) and bake in convection oven at 325 for 4 minutes, turn pan and bake for additional 4 minutes. If more flour needed, add more.

Scoop out, using a #20 scoop, onto a large baking tray with parchment paper. Cover with parchment paper. Place in the freezer. After cookies are solid, place in white cookie containers and place back in freezer.