

## Chocolate Bomb Cookies



### Cookies

1/4 cup tapioca flour  
1/4 cup cocoa powder  
1/4 teaspoon baking powder  
1/8 teaspoon salt  
6 tablespoons butter, softened  
7 tablespoons packed brown sugar  
2 eggs  
2 (4 ounce) packages semi-sweet baking chocolate, melted and cooled  
1 cup finely chopped pecans  
1 cup milk chocolate chips

**In a small bowl**, combine tapioca flour, cocoa powder, baking powder, and salt. Mix well. Set aside.

**In a medium bowl**, beat butter and brown sugar until fluffy. Add eggs and chocolate. Mix well.

**Add** dry ingredients and mix well. Add pecans and chocolate chips. Gently mix until just combined. Drop cookies 2 inches apart on parchment lined baking sheets.

**Bake** at 350 degrees for 11 minutes. Remove baking sheet to wire rack and allow cookies to cool 5 minutes. Place cookies on a wire rack to continue cooling.

**To serve**, frost tops of cookies with vanilla buttercream frosting and top with sprinkles. Alternatively, crumble cookies over ice cream and top with whipped cream.

**Makes 3 dozen cookies**

**Cook's Note:** *Electric mixer required.*