Triple Chocolate Chunk Cookies

2 1/4 cups flour

1 teaspoon salt

1 cup brown sugar

12 Tablespoons butter, melted

1/2 cup sugar

2 eggs

1 1/2 teaspoons vanilla

4 ounces white chocolate

4 ounces milk chocolate

4 ounces bittersweet chocolate

Combine flour, salt and baking soda.

Beat together brown sugar, melted butter and sugar.

Beat in eggs and vanilla.

Beat in dry ingredients slowly.

Stir in chocolate.

Divide dough into 1/4 cup portions.

Roll dough into balls and flatten into 1/4" thick disks on silpat lined baking sheets.

Bake 8-10 minutes at 425. Allow cookies to cool 10 minutes on baking sheet.