

Double Chocolate Cookies

Moist and chewy, these rich chocolate cookies are bursting with cocoa and chocolate chips!

Yield:

4 dozen cookies

Ingredients:

2 cups sugar

1 1/4 cups margarine or butter

2 eggs

3/4 cup cocoa

2 cups flour

2 tsp vanilla

1/2 teaspoon salt

1 teaspoon baking soda

1 cup chocolate chips

Instructions:

1. Cream together first three ingredients. Add remaining ingredients and mix well.

2. Spoon onto ungreased cookie sheets. Cook for 10-14 minutes at 350 degrees, until cookies are just done but not well-done. Overcooking will make them dry and hard. Cookies will flatten as they cool. Leave on pan for a few minutes before removing to cooling racks, or they will fall apart.



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This recipe is from Tammy's Recipes.