

Chocolate Chocolate Chips

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Ingredients:

2 1/4 cup flour
1/3 cup cocoa
1 tsp. baking soda
1/2 top salt
2 sticks butter, softened
3/4 cup packed light brown sugar
1 tsp. vanilla extract
2 eggs
2 cups semi-sweet chocolate chips
1 cup chopped nuts (optional)

Instructions:

Heat oven to 375°

Stir flour, cocoa, baking soda, and salt.

Beat butter, granulated sugar, brown sugar, and vanilla in a large bowl until creamy.

Add eggs, beat well.

Gradually add flour mixture, beating until well blended.

Stir in chocolate chips and nuts.

Drop by rounded teaspoons onto un-greased cookie sheet.

Bake 8-10 minutes or until set. Cool slightly.

Remove from cookie sheet to wire racks.