

Double Chocolate Dream Cookies

2 ¼ cups all-purpose flour	¾ cup granulated sugar
½ cup powdered baking cocoa	1 teaspoon vanilla extract
1 teaspoon baking soda	2 eggs
½ teaspoon salt	2 cups (12-oz. package) semi-sweet chocolate morsels
1 cup butter or margarine, softened	
1 cup packed brown sugar	

Combine flour, cocoa, baking soda, and salt in small bowl. Beat butter, brown sugar, granulated sugar, and vanilla in mixer bowl until creamy. Beat in eggs for 2 minutes, or until light and fluffy. Gradually beat in flour mixture. Stir in morsels. Drop by rounded tablespoon onto ungreased baking sheets. Bake in preheated 375° oven 8 to 10 minutes or until puffed. Let stand for 2 minutes; remove to wire racks to cool completely. Makes 4 ½ dozen cookies.

from Jennifer Keith