

# Chocolate Chocolate Chip Cookies I



These cookies are great...you get a double dose of chocolate! My kids love them.

By KATHY

**Prep:** 15 mins

**Cook:** 10 mins

**Additional:** 20 mins

**Total:** 45 mins

**Servings:** 48

**Yield:** 4 dozen



## Ingredients

1 cup butter, softened  
1 ½ cups white sugar  
2 eggs  
2 teaspoons vanilla extract  
2 cups all-purpose flour  
⅔ cup cocoa powder  
¾ teaspoon baking soda  
¼ teaspoon salt  
2 cups semisweet chocolate chips  
½ cup chopped walnuts  
(Optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In large bowl, beat butter, sugar, eggs, and vanilla until light and fluffy. Combine the flour, cocoa, baking soda, and salt; stir into the butter mixture until well blended. Mix in the chocolate chips and walnuts. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or just until set. Cool slightly on the cookie sheets before transferring to wire racks to cool completely.

## Nutrition Facts

**Per Serving:** 125 calories; protein 1.5g; carbohydrates 15.5g; fat 7.1g; cholesterol 17.9mg; sodium 63.1mg.