

# **DOUBLE CHOCOLATE COOKIES**

Frank Lichtenberger

## **INGREDIENTS**

1  $\frac{3}{4}$  cups flour ( try whole wheat flour it gives a firmer texture)  
1/4 teaspoon baking soda  
1 cup butter or margarine, softened – room temp  
1 teaspoon vanilla extract  
1 cup granulated sugar  
1/2 cup dark brown sugar, firmly packed  
1 egg  
1/3 cup unsweetened cocoa  
2 tablespoons milk  
1 cup chopped nuts, walnuts, pecans or ??  
1 cup, 6 oz, semi-sweet chocolate chips

## **PROCEDURE**

Preheat oven to 350 F

Combine flour and baking soda, set aside

In a large bowl cream the butter or margarine (electric mixer)

- Add vanilla and sugar, beat until fluffy
- Add egg and beat in
- At low speed beat in the cocoa, then the milk
- With a wooden spoon or spatula mix in the flour baking soda mixture until just blended
- Stir in the nuts and chips

One rounded teaspoon full per cookie

Bake for 12 to 13 minutes

Cool slightly before placing on a cooling rack

(This recipe is a grand prize-winner, the 1987 Orchards' contest)