

Double Chocolate Chip Cookies

This is a double dose of chocolate for you chocolate lovers.

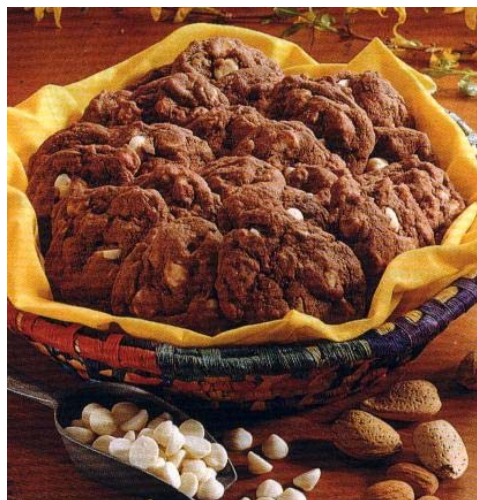
- 1 cup butter , softened
- 1 cup sugar
- 1/2 cup packed dark brown sugar
- 1 tsp vanilla

- 1 egg

- 1/3 cup baking cocoa
- 2 Tb milk

- 1-3/4 cups all-purpose flour
- 1/4 tsp baking powder

- 1 cup chopped walnuts
- 1 cup (6 oz) semisweet chocolate chips



In a large mixing bowl, cream the butter, sugars and vanilla.
Beat in egg,
Add cocoa and milk.
Combine flour and baking powder.
Fold into creamed mixture with walnuts and chocolate chips.
Refrigerate dough at least one hour.
Roll teaspoonfuls of dough in balls, place 2-inches apart on un-greased baking sheets.
Bake at 350 degrees for 10-12 minutes.
Cool for 5 minutes before removing to wire racks to cool.

Yield 3 to 4 dozen.

Note: White Chocolate Chips in place of the Chocolate Chips, adds a new flavor.