

Triple Chocolate Cookies

2 STICKS BUTTER OR MARGARINE (1 CUP)

2 CUPS ALL-PURPOSE FLOUR

2/3 CUP COCOA

1 1/2 CUPS GRANULATED SUGAR

2 LARGE EGGS

1 TSP. VANILLA EXTRACT

1/2 CUP WHITE CHOCOLATE CHIPS

1/2 CUP SEMI-SWEET CHOCOLATE CHIPS

Combine flour and cocoa with a wire whisk and set aside. Beat butter until creamy. Add sugar, mix until fluffy. Add eggs one at a time, then add dry ingredients. Add vanilla & chips and mix.

Drop by tablespoons onto greased cookie sheets and bake at 350 degrees F for 12 minutes. Enjoy these with a glass of milk!

Optional: White chocolate chips can be substituted with peanut butter chips or milk chocolate chips.

“These remind me of chewy brownies, so they are one of my favorites.”

-Tammy