

Chocolate cookies

Ingredients:

1 cup butter, softened
1 ½ cups White sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup cocoa powder
¼ teaspoon salt
2 cups semisweet chocolate chips

Directions:

1. Preheat oven to 175 degrees
2. 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
3. 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.