

DOUBLE CHOCOLATE CHRISTMAS COOKIES

Makes about 60 Cookies

Ingredients:

1 cup	Butter (softened)
1 cup	Granulated sugar
½ cup	Brown sugar
2	Eggs
1 ½ tsp	Vanilla
2 ¼ cups	Flour
2/3 cup	Cocoa powder
½ tsp	Baking soda
½ tsp	Baking powder
¼ tsp	Salt
2 cups	White or mint chocolate chips (use red, white, and green if possible)



Directions:

- Preheat oven to 350°F
- Beat the butter, granulated sugar, brown sugar, eggs, and vanilla together until light and fluffy.
- Combine flour, cocoa powder, baking soda, baking powder, and salt in a separate bowl. Stir into the wet ingredients gradually until incorporated.
- Stir in the chocolate chips until evenly distributed.
- Scoop teaspoonfuls of dough, roll into balls, and flatten slightly before placing them on ungreased cookie sheets. Cookies can be placed about ½ -1 inch apart because they will not expand very much.
- Bake cookies at 350°F for 7-9 minutes. For chewier cookies, remove from the oven when the tops of the cookies have just set.

Baking Tips:

- Look for coloured chocolate chips at your local bulk food store. They may also have mint flavoured Christmas coloured chips.
- Bake early and store the cookies in the freezer for up to 1 month.