

'Straight Cookies'

Yield: About 3 dozen

Ingredients

1 c. (2 sticks) unsalted butter or margarine

1 c. granulated sugar

$\frac{3}{4}$ c. light brown sugar

1 tsp. salt

1 tsp. vanilla extract

3 large eggs

$2\frac{1}{2}$ c. all-purpose flour

1 tsp. baking soda

$\frac{1}{3}$ c. cocoa powder

$\frac{1}{4}$ c. powdered milk

$1\frac{1}{2}$ c. semi-sweet chocolate chips

Directions

Preheat oven to 350 °F. Cream together butter or margarine, sugars, and salt. Add vanilla, then add eggs one at a time, mixing between each. Scrape down bowl. In a separate bowl, combine flour, baking soda, cocoa, and powdered milk. Add dry ingredients to wet and combine thoroughly, then mix in chocolate chips. Drop batter onto cookie sheets by generous spoonfuls and bake for 12 minutes; cookies should still be soft. Allow to cool before transferring.