

## GLADYS'S DOUBLE DARK CHOCOLATE CHIP COOKIES

### MIX INGREDIENTS

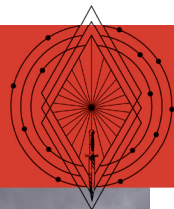
1 cup unsalted butter, softened  
¾ cup sugar  
¾ cup brown sugar, packed  
2 tsp vanilla  
2 eggs  
2 cups dark chocolate chips

### BLEND INGREDIENTS

2 cups all-purpose flour  
1 tsp baking soda  
½ tsp salt  
¼ cup dark cocoa powder

Pre-heat oven to 375 degrees F. Stir flour with baking soda, cocoa powder, and salt, set aside. Beat butter with sugar and brown sugar at medium speed until creamy. Add vanilla and eggs, one at a time, mixing until blended well.

Gradually blend dry mixture into creamed mixture. Stir in chocolate chips. Drop by tablespoon onto ungreased cookie sheets. Bake for 8-10 minutes.



REALMS<sup>OF</sup> LIGHT  
— RECIPE —

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