

## **Cooking with the Classics**

### **Chef Heather's Double Chocolate Cookies**

**Enjoy during intermission while listening to contemporary opera!**

#### **What you need:**

- 1 cup butter softened
- 1 cup sugar
- 1/2 cup packed dark brown sugar
- 1 teaspoon vanilla extract
- 1 egg
- 1/3 cup baking cocoa
- 2 tablespoons milk
- 1 3/4 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1 1/2 cup large semisweet chocolate chips



#### **Steps:**

In a large mixing bowl, cream the butter, sugars and vanilla. Beat in egg. Add cocoa and milk.

Combine flour and baking powder. Fold the chocolate chips into creamed mixture.

2 tablespoon worth of dough (spoon) ; place 2 in. apart on ungreased baking sheets.

Bake at 350 degrees F for 10-12 minutes. Cool for 5 minutes before removing to wire racks to cool.