

Melt In Your Mouth Cookies

1 stick softened butter
3/4 cup packed light brown sugar
1 egg
1 tsp vanilla
3/4 cup flour
3/4 cup cocoa powder
1/2 tsp baking soda
1/4 tsp salt

Preheat oven to 375 degrees. Cream the softened butter and sugar in a large mixing bowl. Add the egg and vanilla to the creamed butter and sugar. Blend the ingredients well. Mix the flour, cocoa powder, baking soda, and salt in a second mixing bowl. Add the dry mixture to the wet mixture. Blend it well. Spoon the dough onto greased cookie sheets. Bake for 8 to 10 minutes. Allow the baked cookies to cool before eating them. Makes about 24 cookies.

variation: Chocolate Whiteout Cookies Add 1/2 cup chocolate chips and 1/2 cup white chocolate chips. Blend well and bake as directed above.