Chewy Chocolate Cookies

1 1/4 cup Butter
2 cups Sugar
2 tsp. Vanilla
2 Eggs

2 cups Flour
3/4 cup Cocoa
1 tsp. Baking Soda
½ tsp. Salt

Oven temperature 350° F

Makes about 4 dozen cookies

Cream butter and sugar in large bowl.
Add eggs and vanilla; blend well.
Combine in a separate bowl the flour, cocoa, baking soda and salt.
Blend flour mixture into creamed mixture.

Drop by generous teasppoonfuls onto an ungreased cookie sheet.

Bake at 350° F for 8-10 minutes. Do not overbake! Cookies will be soft. They will puff during baking, and flatten upon cooling.

Cool cookies on baking sheet until set- about 2 minutes. Remove to rack to cool completely.