



Soft "Ambrosia" Chocolate Cookies with Vanilla Chips

This is my version of the Hershey's Chewy Chocolate Cookie recipe. This one is definitely for the chocolate lover.

Cream well in a large mixing bowl:

*1 1/4 Cup Margarine
2 Cups Sugar*

Add and mix until fluffy:

*2 Eggs
2 Teaspoons Vanilla Extract*

Combine the following in a separate bowl. Use a whisk to mix thoroughly.

*1 3/4 Cups unsifted Flour
1 Cup Ambrosia Cocoa
1 1/4 Teaspoon Baking Soda
1/2 Teaspoon Salt*

Add dry ingredients 1/2 cup at a time to the creamed mixture until completely mixed together. Don't over beat the mixture.

Stir in:

*2 Cups Vanilla Chips
Optional ingredient:
1 Cup Nuts, Chopped Fine*

Drop by level tablespoon (2-bite scoop) onto ungreased baking sheet.

Bake at 350 degrees F. for 8 to 9 minutes. (Do not overbake.)

Let cookies cool slightly on the baking sheet, about two minutes; then, move to wire rack to cool completely.

When storing these cookies, be careful to not stack them directly on top of each other because they will stick together. I store them in an airtight container with a paper towel or parchment paper between each layer.

Makes about 4 1/2 dozen cookies.