Hot Cocoa Cookies

Servings: 24
Yield: 2 dozen

1/2 cup unsalted butter, softened
1/2 cup sugar
1/3 cup brown sugar
1 large egg
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/4 cup cocoa powder, plus 2 tablespoons
1/2 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon baking powder
1/2 cup semisweet chocolate chips
1/2 cup white chocolate chips

In a bowl whisk together unsalted butter, sugar, and brown sugar until light and fluffy.

Add the egg and vanilla extract. Mix well.

Add all-purpose flour, cocoa powder, salt, baking soda, and baking powder. Mix until well blended.

Stir in the semisweet and white chocolate chips.

Drop your cookie dough by tablespoonfuls 2-inches apart on to a baking sheet lined with parchment paper.

Bake for 9-10 minutes or until lightly brown around the edges.

Cool on the baking sheet for 5 minutes. Then place on a wire rack to cool completely.

Serve

Per Serving (excluding unknown items): 108 Calories; 5g Fat (42.0% calories from fat); 1g Protein; 15g Carbohydrate; 1g Dietary Fiber; 18mg Cholesterol; 94mg Sodium; 8g Total Sugars; trace Vitamin D; 22mg Calcium; 1mg Iron; 42mg Potassium; 44mg Phosphorus. Exchanges: .