



THE JOYCE OF COOKING

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Chocolate Chocolate-Chip Butter Balls

2 sticks (1 cup) unsalted butter, softened
2/3 cup firmly packed dark brown sugar
1 teaspoon vanilla extract
1 large egg, beaten lightly
2 cups unbleached flour
1/8 teaspoon salt
1/2 cup unsweetened cocoa powder
2 cups semisweet chocolate chips

In a large bowl cream the butter, beat in brown sugar, and beat mixture until light and fluffy. Beat in vanilla and egg.

In a bowl combine flour, salt, cocoa powder, stir the mixture into the butter mixture, and stir in the chocolate chips.

With damp hands roll rounded teaspoons of batter into 1-inch balls, bake the balls 1 inch apart on parchment sheets in preheated 350-degree F oven for 20 minutes and transfer them to racks to cool. Makes about 60 cookies.