Chocolate Chocolate Chip Cookies

Ingredients:

- 2 cups all purpose flour
- ½ cup Hershey's cocoa 1 tsp. baking soda
- ½ tsp. salt
- 1 cup (2 sticks) butter or margarine, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 tsp. vanilla extract
- 2 eggs
- 2 cups (12 oz. pkg) Hershey's special dark chocolate chips 1 cup chopped nuts (optional)

Directions:

1. Heat oven to 375° F.
2. Stir together flour, cocoa, baking soda and salt.
3. Beat butter, granulated sugar, brown sugar and vanilla in a large bowl on medium speed of mixer until creamy. Add eggs: beat well. Gradually add flour mixture, beating well.
4. Stir in chocolate chips. Add nuts, if desired.
5. Drop by rounded teaspoons onto ungreased cookie Sheet.
6. Bake 8 to 10 minutes or until set. Cool slightly; remove from cookie sheet to wire Rake. Cool completely.

Makes about 5 dozen.