

Chocolate Chip Cookieies



- 1 cup butter or margarine, softened
- 1 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 package Yumee Yumee Cookieies mix
- 1 (12 ounce) package semi-sweet chocolate chips

In a large bowl, beat butter until creamy. Add brown sugar and mix well. Add eggs and vanilla. Mix well. Add Yumee Yumee Cookieies mix to butter mixture. Mix well, scraping sides of bowl often. Add chocolate chips. Mix on low speed until blended.

Spoon teaspoonfuls of batter onto an ungreased baking sheet. Place cookieies about 2 inches apart.

Bake at 300 degrees for 17 to 18 minutes. Immediately remove cookieies from baking sheet and cool on a wire rack.

Makes 4 to 5 dozen

Cook's Note: *Electric mixer required.*