

## Double Chocolate Cookies



- 1 cup butter or margarine, softened
- 1 cup packed brown sugar
- 2 eggs
- 1 tablespoon water
- 2 teaspoons vanilla extract
- 1 package Yumee Yumee Cookies mix
- 1/2 cup cocoa powder
- 1 (11.5 ounce) package milk chocolate chips

**In a large bowl**, beat butter until creamy. Add brown sugar and mix well. Add eggs, water, and vanilla. Mix well.

**In a medium bowl**, combine Yumee Yumee Cookies mix and cocoa. Mix well. Add dry ingredients 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 cookies about 2 inches apart.

**Bake** at 300 degrees for 17 minutes. Immediately remove cookies from baking sheet and cool on a wire rack.

**Makes** 4 to 5 dozen

**Cook's Note:** *Electric mixer required.*