

Hot Chocolate Fudge Cookiees



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Cookiees

1 cup butter, softened
3/4 cup packed brown sugar
2 eggs
1/4 cup water
2 teaspoons vanilla extract
1 package Yumee Yumee Cookiees mix
1/2 cup cocoa powder
2 teaspoons cream of tartar
1 1/2 cups mini chocolate chips
1/2 cup chopped pecans

Topping

1/4 cup granulated sugar

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 Cookiees mix, cocoa, and cream of tartar. Mix well. Add dry ingredients to butter mixture. Mix well, scraping sides of bowl often. Add chocolate chips and pecans. Mix on low speed until blended. Cover and refrigerate dough for at least 1 hour.

Roll teaspoons of batter into 1 inch balls. Roll and coat balls in sugar. Place balls on an ungreased baking sheet about 2 inches apart.

Bake at 350 degrees for 8 to 9 minutes. Cool cookiees on baking sheet for 1 minute. Carefully remove baked cookiees from baking sheet and cool on a wire rack.

Makes 5 dozen

Cook's Note: *Electric mixer required.*

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