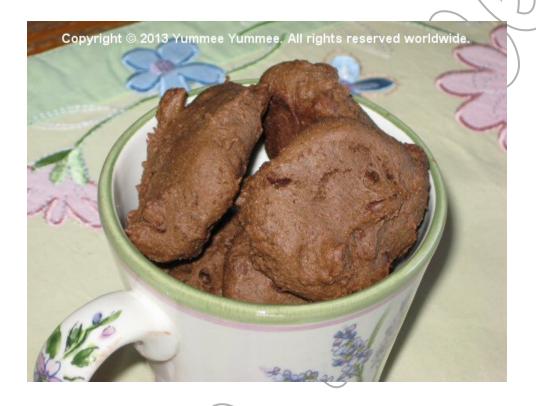


Double Chocolate Cookiees



- 1 cup butter or margarine, softened
- 1 cup packed brown sugar
- 2 eggs
- 1 tablespoon water
- 2 teaspoons vanilla extract
- 1 package Yummee Yummee Cookiees 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 Yummee Yummee Cookiees 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 cookiees about 2 inches apart.

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

Makes 4 to 5 dozen

Cook's Note: Electric mixer required.