Chocolate Mini Cookie! ?????!

NIBBLEDISH CONTRIBUTOR

Ingredients

In order of usage:

- 1/2 cup of Butter or margarine
- 1/2 cup of Brown/Gold sugar
- 1/4 cup of White sugar
- 1 Egg
- 1 1/4 Cup of Flour
- 1/4 Teaspoon of Baking Soda
- 2 Tablespoons of Unsweetened Cocoa
- Chocolate Chips, desired amount.

Instructions

My brother loves these cookies. This was supposed to be a chocolate chip cookie but I had not enough "traditional" ingredients so I mixed up a few things and it's pretty good. They're really small too. They get crispy too. Yum!

Method:

1. Preheat the oven to 365 F and grease the cookie sheet!

2. Take the butter and the sugars. Cream them until smooth.

3. Take the egg and stir again till smooth.
4. Add the flour, baking soda and cocoa. Mix well till it becomes cookie-dough like.
5. Add chocolate chips and roll into small little balls on the cookie sheet.

6. Bake for about 8 minutes or whenever a fork doesn't get pastry on it when you poke cookies. Or when it's a bit brown on the side or bottoms.