

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.