



Hershey's Chewy Chocolate Cookies

This Hershey's Easy-Does-It #6 recipe has been a family favorite. You can use butter if you prefer a crispier fuller tasting cookie. The Ambrosia Chocolate Cookie recipe is my version of this classic.

Cream well in a large mixing bowl:

1 1/4 Cup Margarine

2 Cups Sugar

Add and mix until fluffy:

2 Eggs

2 Teaspoons Real Vanilla

Combine in a separate bowl:

2 Cups Unsifted All-Purpose Flour

3/4 Cup Hershey's Cocoa

1 Teaspoon Baking Soda

1/2 Teaspoon Salt

Add dry ingredients 1/2 cup at a time to the creamed mixture until completely mixed together. If desired, stir in:

1 Cup Nuts, Chopped Fine

Drop by level tablespoon (2-bite scoop) onto an ungreased baking sheet.

Bake at 350 degrees F. for 8 to 9 minutes. Do not overbake.

Cookies will puff during baking, then flatten upon cooling and should be soft if margarine was used.

Let cookies cool slightly on the baking sheet, about two minutes; then, move to wire rack to cool completely.

Makes about 4 1/2 dozen cookies.