

## Double Chocolate Cookies

Makes about 4½ dozen

1 cup (2 sticks) butter, softened

1½ cups granulated sugar

2 eggs

2 teaspoons vanilla extract

2 cups all-purpose flour

½ cup HERSHEY'S Cocoa

¾ teaspoon baking soda

¼ teaspoon salt

2 cups (12-ounce package) HERSHEY'S Semi-Sweet Chocolate Chips

½ cup chopped nuts (optional)

1. Preheat oven to 350°F.
2. Combine butter, sugar, eggs and vanilla in large bowl; beat with electric mixer at medium speed 3 minutes or until light and fluffy. Combine flour, cocoa, baking soda and salt in medium bowl; stir until blended. Add flour mixture to butter mixture; beat 3 minutes or until blended. Stir in chocolate chips and nuts, if desired. Drop by rounded teaspoonfuls onto ungreased cookie sheet(s).
3. Bake 8 to 10 minutes or just until set. Cool 2 minutes; remove from cookie sheet(s) to wire rack. Cool completely.