

Cherry Chocolate Cookies



Ingredients

45 Cookies

2 Cups Flour
¾ Cup Cocoa Powder
1 tsp Baking Soda
1 ¼ Cups Margarine (2 ½ Sticks)
2 Cups White Sugar
2 Eggs
2 tsp Vanilla
10 oz Bag Peanut Butter Chips

90 Cookies

4 Cups Flour
1 ½ Cups Cocoa Powder
2 tsp Baking Soda
2 ½ Cups Margarine (5 Sticks)
4 Cups White Sugar
4 Eggs
4 tsp Vanilla
2 x10 oz Bags Peanut Butter Chips

Directions

Preheat oven to 350°F. In a large bowl mix together flour, cocoa and baking soda. In mixer beat together margarine and sugar together until creamy. Add vanilla and eggs, one at a time and beat well. Gradually add flour mixture, beating well. Stir in peanut butter chips. Use a #40 dipper, and place on lightly greased sheet pan. Bake 8-9 minutes. Cool slightly, then transfer to a wire rack to cool completely.

Notes

Alternatives: Use any kind of chocolate chips instead of peanut butter chips. Store in fridge in plastic bag to keep fresh and moist, or freeze for later. To make into bars: Spread dough in greased ½ sheet pan. Bake for 20 minutes. Cool and cut 6x5 to make 30 bars.

