Chocolate Chocolate Chip Cookies

Ingredients:
1 cup butter
1 1⁄2 cups white sugar
2 eggs
2 teaspoons vanilla
2 cups flour
2/3 cup unsweetened cocoa powder
3⁄4 teaspoon baking soda
1⁄4 teaspoon salt
1 cup chocolate chips (or chocolate chunks)

Directions:
In one bowl, combine the butter, sugar, eggs, & vanilla until fluffy.
In another bowl, combine the flour, soda, & salt.
Stir the dry ingredients into the wet ingredients.
Mix in the chocolate.
Spoon heaping tablespoon-fulls onto non-greased cookie sheets.
Bake at 375 degrees F. for 8-10 minutes/until set.

Notes for reference:
- I never use chocolate chips. I buy chocolate bars and chop them into chunks.   So technically these should be called chocolate chocolate chunk cookies...
- Believe it or not, I only know how many cookies this recipe makes after doubling the recipe, letting 3-4 family members sample the dough, and then swatting everyone's hands away from the cooling cookies long enough to count them. (That would be approximately 15 1/2 dozen.)
- These cookies are seriously addicting. Chocolate lovers can't get enough of them. Even people who aren't crazy about dessert can't get enough of them.

This recipe is from The Chocolate Website (http://thechocolatewebsite.com)