

Double Chocolate Cookies

Suzanne Hall

Food Editor, *The Chattanooga Times*, Chattanooga, Tennessee

Mrs. Miriam Axley may be in her 80s, but at least once a week she still cooks supper for her "family." And what a family it is. For nearly 20 years, this younger-than-her-years cook has been preparing Wednesday night supper for members of Chattanooga's Second Presbyterian Church. She tries to keep her menus well balanced and nutritious, but she also knows that kids love cookies — such as these.

Makes about 4 dozen cookies

- | | |
|---|-------------------------------|
| 2 cups all-purpose flour, sifted | 1 teaspoon vanilla |
| 1 teaspoon baking soda | 2 eggs |
| 1/4 cup granulated sugar | 1 package (12 ounces) |
| 1 package (4 ounces) instant
chocolate pudding mix | semisweet chocolate morsels |
| 1 cup butter or margarine | 1 cup chopped nuts (optional) |
| 3/4 cup firmly packed light
brown sugar | |

Sift together flour, baking soda, sugar and dry pudding mix.

In a large mixing bowl with an electric mixer, beat butter, brown sugar, vanilla and eggs until light and fluffy. Gradually beat in flour mixture. Stir in chocolate morsels and nuts.

Drop dough by heaping teaspoonfuls onto lightly greased baking sheets. Bake in a preheated 375-degree oven about 10 minutes, or until done. Transfer to racks to cool.