



# Chocolate Chip Crisscross Cookies

Servings: 0

---

## Ingredients

1-1/4 cups (2-1/2 sticks) butter or margarine, softened  
2 cups granulated sugar  
2 eggs  
2 teaspoons vanilla extract  
2 cups all-purpose flour  
1 cup HERSHEY'S Cocoa  
1 teaspoon baking powder  
1/2 teaspoon salt  
2 cups (12-oz. pkg.) HERSHEY'S SPECIAL DARK Chocolate Chips  
Powdered sugar(optional)

---

## Directions

1. Heat oven to 350°F.
  2. Beat butter and granulated sugar in large bowl until light and fluffy. Add eggs and vanilla; beat well. Stir together flour, cocoa, baking powder and salt. Gradually beat into butter mixture. Stir in chocolate chips.
  3. Roll dough into 1-inch balls. Place on ungreased cookie sheet. Flatten balls with tines of fork. Flatten again in opposite direction, forming crisscross marks.
  4. Bake 8 to 9 minutes or just until cookies are set. (Do not overbake; cookies will be soft.) Cool slightly; remove from cookie sheet to wire rack. Cool completely. Makes about 6 dozen cookies.
- 

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/1340485036/chocolate-chip-crisscross-cookies/>