

From the kitchen of R.L. Smith
and
Unbelievably Good Cookies™

Crispy Chocolate Cookies

(Tucker thinks these are DA BOMB!)

Ingredients

1 cup butter
1 ¼ cup white sugar
1 cup brown sugar
2 eggs
1/3 cup Light Karo Syrup
2 teaspoon vanilla
2 ¼ cups all-purpose flour
1 teaspoon baking soda (heaping)
½ teaspoon salt
2/3 cup cocoa powder
Course sugar (optional)

Directions

1. Pre-heat oven to 350 degrees
2. Mix flour, baking soda, salt and cocoa Whisk to blend Set aside.
3. Cream together butter and sugars.
4. Add Karo syrup, eggs and vanilla.
5. Slowly add dry ingredients mixing thoroughly
6. Scoop desired amount of dough, roll in smooth ball, , dunk in raw sugar (if desired), and place on ungreased cookie sheet
7. Bake 10-12 minutes for softer cookies, longer for crispier cookies.