

## YING-YANG CHIPPERS

*CalamityPams.com (CP000001)*



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1 Cup Butter	$\frac{3}{4}$ Cup Brown Sugar, packed
1 Cup granulated Sugar	2 Eggs
1 tsp. Vanilla	$1\frac{3}{4}$ Cup all-purpose Flour
$1\frac{1}{4}$ Cup Cocoa Powder	2 tsp. Baking Soda
$\frac{1}{4}$ tsp. Salt	2 Cups White Chocolate Chips
$\frac{1}{2}$ Cup Semi-sweet Chocolate Chips	

Cream together the **butter**, **brown sugar** and **granulated sugar** until light and fluffy. Add the **eggs** and **vanilla**, beat well. In another bowl, combine the **flour**, **cocoa powder**, **baking soda** and **salt**; gradually add this to the creamed mixture. Fold in the **white chocolate chips** and the **semi-sweet chocolate chips**. Drop by rounded tablespoonfuls onto a greased cookie sheet. Bake at 350 degrees for 8 to 11 minutes or until set but still soft. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool.  
Makes 3 dozen cookies.

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