



Ingredients:

1 egg
1/2 cup butter or other soft shortening
1 cup light brown sugar
1 tsp vanilla
2 tablespoons water
1 1/2 cups self-rising flour
1/2 cup cocoa

Directions:

Grease the cookie sheets. Set oven temp to 375.

In a small bowl, beat the egg until it is light and foamy. Set aside.

In medium bowl, mix the flour and cocoa.

In a larger bowl, mix the butter and sugar. Add the egg, vanilla and water and mix them together. Then add about half the flour and cocoa mixture. Stir. Add the other half. Stir until it's all blended.

Chocolate Crybabies (cookies)

Use a teaspoon or “eating” spoon to scoop batter and push off onto a cookie sheet. Batter may be sticky, so you may want to wait about 5 minutes to make it easier. Once you have the balls of dough on the cookie sheet, lightly press with your fingers to smooth the top and flatten to about a 1/4 inch thickness. Bake for about 8-10 minutes.

Makes about 24-30 soft cookies.

Brought by Carren Joye