

**Ingredients for Betty's Chocolate Chocolate Chip Cookie:**

1 cup butter  
3/4 cup white sugar  
1 cup packed light brown sugar  
1 tsp. baking soda  
1/2 tsp. salt  
2 tsp. pure vanilla or extract  
1/2 cup unsweetened baking cocoa  
2 large eggs  
2 1/4 unbleached, all-purpose flour  
2 cups semi-sweet chocolate chips (or milk chocolate chips for a sweeter vibe)

**Ingredients for Betty's Hot Fudge:**

1/4 cup butter  
3/4 cup semi-sweet chocolate chips  
2/3 cup sugar  
1 tsp. pure vanilla or extract  
2/3 cup half-n-half

**For Betty's Chocolate Cookie Sundae you will also need:**

ice cream of your choice  
chopped walnuts

**Directions:**

1. Make the cookie dough: Mix ingredients as follows on slow - medium speed. As you add ingredients, stop the mixer and scrape down sides of bowl as needed.
2. In an electric mixer cream butter, white sugar, brown sugar, baking soda and salt. Add vanilla, baking cocoa and eggs. Add flour and chocolate chips.
3. Allow the dough to chill in the refrigerator for about 2 hours. (Expedite in the freezer for 1/2 hour.) Chilling the dough provides for a chewy, decadent cookie. If you prefer a crisp cookie, add less flour and do not chill the dough. Dough will last refrigerated for 2 weeks. This dough can also be frozen. Makes about 4 dozen cookies.

4. Bake cookies in a preheated 365 (F) oven for 10 minutes.
5. For the fudge: In a saucepan over medium - low heat, melt chocolate chips and butter. Stir frequently so the chocolate does not scorch.
6. Add sugar. Mixture will become grainy. Incorporate sugar completely before adding half n' half.
7. Add vanilla and incorporate completely.
8. Gradually stir in half-n-half.
9. Cook mixture stirring frequently. When mixture begins to bubble slightly, cook for 8 minutes more, stirring more often. If bubbling becomes excessive, turn the heat down to low.
10. Remove from heat and pour into a heat resistant, non-reactive bowl (ceramic). Allow to cool slightly before serving. Makes about 1 1/2 cups hot fudge. Store covered and refrigerated for 1-2 weeks. Sugar will begin to crystallize after 1 week. To reheat, microwave 20 seconds, stir and repeat as needed. Fudge still has the potential to scorch in the microwave... be careful!
11. To prepare the sundae: Place a piping hot, fresh-from-the-oven cookie on a plate.
12. Scoop a single serving of ice cream on top of cookie.
13. Top with a generous serving of hot fudge.
14. Garnish with walnut pieces.
15. Enjoy!