

# Cocoa Fudge Cookies

## Ingredients

- 1 cup all-purpose flour
- 1/4 teaspoon baking soda
- 1/8 teaspoon salt
- 5 tablespoons butter
- 7 tablespoons unsweetened cocoa
- 2/3 cup granulated sugar
- 1/3 cup packed brown sugar
- 1/3 cup plain low-fat yogurt
- 1 teaspoon vanilla extract
- Cooking spray



## Preparation

1. Preheat oven to 350°.
2. Lightly spoon flour into a dry measuring cup; level with a knife. Combine flour, baking soda, and salt; set aside. Melt butter in a large saucepan over medium heat. Remove from heat; stir in cocoa powder and sugars (mixture will resemble coarse sand). Add yogurt and vanilla, stirring to combine. Add flour mixture, stirring until moist. Drop by level tablespoons 2 inches apart onto baking sheets coated with cooking spray.
3. Bake at 350° for 8 to 10 minutes or until almost set. Cool on pans 2 to 3 minutes or until firm. Remove cookies from pans; cool on wire racks.