Chocolate Sugar Cookies

1/3 cup sugar

1 1/2 cups + 2 Tablespoons flour

3/4 cup cocoa powder

1/2 teaspoon baking soda

1/4 teaspoon baking powder

14 Tablespoons butter

1 3/4 cups dark brown sugar

1 Tablespoon vanilla

1/2 teaspoon salt

1 egg + 1 egg yolk

Microwave10 Tablespoons butter until melted. Stir in remaining 4 Tablespoons

unmelted butter.  Allow to cool.  Whisk together brown sugar, vanilla

and salt into butter.  Whisk in egg and egg yolk.  Combine flour, baking

powder, cocoa and baking soda.  Stir in flour mixture.  Use cookie

scoop to form dough into balls.  Roll in sugar and place on baking

sheet.  Use the bottom of a glass to flatten each cookie to 2 inches.

Sprinkle with more sugar.  Bake 15 minutes at 350.