

Chocolate Sugar Cookies

Day 1 Ingredients:

- ¾ cup butter, at room temperature
- 1 cup granulated sugar
- 1 large egg, at room temperature
- 1 tsp vanilla extract
- 1 and ½ cups flour
- ¾ cup unsweetened cocoa powder
- 1 tsp baking powder
- Pinch salt



1. In large bowl using an electric mixer, beat the butter for 1 minute on medium speed until completely smooth and creamy. Add the granulated sugar and beat on medium high speed until fluffy. Beat in the egg and vanilla extract on high speed. Scrape down the sides and bottom with a rubber scraper as needed.
2. In a medium bowl, sift the flour and cocoa powder. Whisk in the baking powder and salt until combined. On low speed, slowly mix dry ingredients into wet ingredients until combined. (It may take several minutes to go from a very dry, crumbly mixture to a ball of dough).
3. Divide the dough into 2 equal parts. Place 1 ball of dough onto piece of parchment paper, cover with a second piece of parchment paper. Use a rolling pin to roll dough until it is ¼” thick.
4. Repeat step 3, rolling second ball of dough between two pieces of parchment.
5. Chill dough for minimum 1 hour in refrigerator (can be chilled anywhere from 1 hour to 2 days).
6. Preheat oven to 350 degrees F. Line baking sheet with parchment paper.
7. Remove dough from fridge and remove top layer of parchment. Use a cookie cutter to cut out cookie shapes. Transfer dough to prepared baking sheet. Reroll remaining dough and continue cutting until all is used.
8. Bake for 10 minutes – the cookies will still appear soft. Make sure you rotate the baking sheet halfway through bake time. Allow to cool 5 minutes on baking sheet, then transfer to wire rack to cool completely before icing.

(Continued for Icing Recipe)

Ingredients for Royal Icing:

3 Tbsp meringue powder
4 cups sifted icing sugar
6 Tbsp water

This batch of icing will be more than
enough for your batch of cookies.

Directions for Royal Icing:

1. Beat all ingredients at low speed with electric mixer for 7 to 10 minutes, or until icing forms peaks. Icing dries out quickly, keep covered with wet kitchen towel at all times.

2. Divide the icing into 4 equal parts into custard bowls. Each students then colours their bowl of icing. Start with 2-3 drops food colouring, mix with a soup spoon, adding one drop at a time until desired colour is achieved. Decorate your cookies with sprinkles, icing and/or candies.

*****Hint – if icing becomes too thick, add 5ml of water to thin out slightly.**