

Semi Sweet Designs'

Chocolate Cutout Cookie Recipe

Ingredients

- **1 cup** (two sticks) unsalted butter, softened
- **½ cup** granulated sugar
- **½ cup** brown sugar (light or dark)
- **2 eggs**
- **1 tbsp** vanilla extract
- **1 tsp** espresso powder
- **1 tsp** salt
- **1 tsp** baking powder
- **⅔ cup** cocoa powder
- **3 cups** all-purpose flour

Instructions

1. In a mixer, cream together butter and two sugars. Mix until fluffy and well incorporated.
2. Add eggs, vanilla extract, and espresso powder. Mix until it is all well incorporated.
3. Add flour, cocoa powder, salt, and baking powder, mixing a cupful at a time, to the butter/sugar/egg mixture. After everything is well mixed, the dough should be non-greasy to the touch. The dough should pull cleanly from the bowl.
4. Roll to desired thickness (I like 5/16") between two sheets of parchment or wax paper. After rolling, chill the dough in the fridge for at least 30 minutes.
5. Once the dough is well chilled and hard to the touch, cut out shapes and place them on a parchment paper-lined, light-colored baking sheet. Chill the cutout shapes again before baking.
6. Bake at 350 degrees for 9-10 minutes. Remove from the oven as the tops begin to turn matte. Leave the cookies to cool on the baking sheet for 10 minutes.
7. Remove cookies from the baking sheet with a spatula and place on a cooling rack to cool before decorating.

Makes approximately 2 dozen 3" cookies.