



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Chocolate Sugar Cookies (adapted from Smitten Kitchen)

I reduced the flour slightly from Deb's original recipe; this increases the chocolate flavor, although it has the potential to lead to more spreading in the oven. But as you can see, the single hearts retained their scalloped edge. If you're working with a delicate shape, freeze the dough until firm after cutting shapes, then bake the cookies directly from the freezer.

2¾ cups (13.2 ounces) all-purpose flour
⅔ cup unsweetened cocoa, sifted to remove lumps
½ teaspoon baking powder
16 tablespoons (2 sticks) unsalted butter, softened
¾ teaspoon salt
1½ cups (10.5 ounces) sugar
2 large eggs
1 teaspoon vanilla extract

1. In a medium bowl, combine the flour, cocoa, and baking powder; set aside. In a stand mixer fitted with the paddle attachment (or in a large mixing bowl if using a hand mixer), beat the butter and salt until creamy, about 1 minute. With the mixer running, gradually add the sugar; beat on medium speed until fluffy, about 2 minutes. Add the eggs, one at a time, mixing to incorporate each one before adding the next. Beat in the vanilla. Reduce the mixer speed to low; add the dry ingredients and mix just until combined, with no dry pockets of flour. Shape the dough into a 1-inch thick disk; wrap in plastic wrap and refrigerate for at least one hour.
2. Adjust a rack to the middle position and heat the oven to 350 degrees. Line a baking sheet with parchment paper or a silicone mat.
3. Lightly flour a large sheet of wax (or parchment) paper. Transfer the chilled dough to the paper and top with a second sheet of wax paper. Roll the dough into ¼-inch thickness, flouring as needed to prevent the dough from sticking to the paper. Use floured cookie cutters to cut shapes; transfer the shapes to the prepared pan. Re-roll and cut shapes from the scraps, using as little flour as possible.
4. Bake the cookies until the tops look dry but are still slightly soft, about 8 minutes. Let the cookies cool on the pan for about 2 minutes, then transfer to a wire rack.