

Chocolate Cut Out Cookies



1 cup butter or margarine, softened
1/2 cup packed brown sugar
1 egg
1 1/2 teaspoons vanilla extract
1 package Yumee Yumee Cookies mix
3/4 cup cocoa powder

In a large bowl, beat butter until creamy. Add brown sugar and mix well. Add egg and vanilla. Mix well.

In a medium bowl, combine Yumee Yumee Cookies mix and cocoa. Mix well. Add dry ingredients to butter mixture. Mix well, scraping sides of bowl often.

Divide dough into 3 balls. Wrap each ball with plastic wrap and refrigerate for 1 hour or more.

Removing one ball at a time, roll each portion 1/8 to 1/4 inch thickness on a lightly floured surface. Use the [Rolling Mix](#) suggestion. Add a small amount of cocoa powder to the Rolling Mix before rolling out cookiee dough. This eliminates white flour on baked chocolate cookies. Cut dough with floured cookie cutters using 2 1/2 to 3 inch cutters. Dough may be rerolled once or twice; form scraps into a ball; wrap with plastic wrap and chill for at least 15 minutes before using. Place cookies about 1 inch apart onto a parchment lined baking sheet.

Bake at 350 degrees for 8 minutes. Remove baked cookies from baking sheet and cool on a wire rack. Frost cooled cookies with royal icing.

Makes 3 1/2 to 4 dozen

Cook's Note: *Electric mixer required.* To make cookies from 1 1/2 to 2 inch cookie cutters, bake at 350 degrees for 5 minutes. Use Chocolate Cut Out Cookies to make sandwich cookies.

Yumee Yumee