

Chocolate Cookie Cutouts

(Adapted from Martha Stewart's Cookie book)

1 1/2 cups all purpose flour
1/2 cup plus 2 tablespoons unsweetened Dutch-process cocoa powder
1/8 teaspoon salt
1/4 teaspoon ground cinnamon
3/4 cup (1 1/2 sticks) unsalted butter, room temperature
1 1/2 cups sifted confectioner's sugar
1 large egg, lightly beaten
1/2 teaspoon pure vanilla extract

Sift flour, cocoa powder, salt and cinnamon into a bowl.

Place butter and confectioners' sugar in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium-high speed until pale and fluffy, about 3 minutes. Mix in egg and vanilla. Reduce speed to low. Gradually mix in flour mixture. Turn dough out onto a baking sheet lined with a nonstick baking mat. Form dough into a disk on baking mat and cover with plastic wrap. Refrigerate until firm, at least 1 hour and up to overnight.

Lift baking mat from baking sheet. Roll out dough between baking mat and plastic wrap to 1/4 inch thick. Remove plastic wrap. Cut out cookies with cookie cutters. Transfer baking mat to a baking sheet. Transfer baking sheet to freezer, freeze until very firm, about 15 minutes. Preheat oven to 350 degrees. Remove baking sheet from freezer and trim scraps. Reroll scraps between a nonstick baking mat and plastic wrap and repeat process.

Bake cookies on an insulated cookie sheet until crisp, about 10 to 12 minutes. Let cool completely on sheets on wire racks. Cookies can be stored between layers of parchment in an airtight container at room temperature up to 1 week.

Makes 3-4 dozen cookies.

Bon Appetit... Buon Appetito... Buen Apetito... Cheers... 2 Stews

<http://www.2stews.com>