

# Black Cocoa Skeleton Cookies

Let's make a simple 123 sugar cookie with black cocoa powder to make some skeleton cookies! Why are sugar cookies 1-2-3 cookies? It's because the ratio of sugar:fat:flour is more or less 1 part sugar to 2 parts fat (e.g. butter) to 3 parts flour. Note: we'll be using more than 1 part sugar to balance out the cocoa powder being added, so it'll be closer to 2-2-3. Use a gingerbread person cookie cutter and decorate with skeleton designs!



What is black cocoa powder? It is an ultra-Dutch processed cocoa powder, which means it has processed to reduce its acidity. If you can't find black cocoa powder, feel free to use regular Dutch process cocoa powder in this instance. For other recipes, you might need to make other adjustments due to the difference in acidity between the different cocoa powders.

## Cookie Ingredients

- 2 cups (240g) all purpose flour
- $\frac{3}{4}$  cup (148g) granulated sugar
- 1  $\frac{1}{2}$  cups (169g) unsalted butter, softened
- $\frac{3}{4}$  cup + 1 tbsp (80g) black cocoa powder
- 1 tsp vanilla extract
- Pinch of salt

## Powdered Sugar Icing Ingredients & Method

Mix together 2 cups (260g) powdered sugar with 3 tbsp milk or water until desired consistency is reached (when you lift some glaze from the bowl and let it drip back into the mixture, it should take a couple seconds to reabsorb).

## Method

1. Either with a wooden spoon, mixer, or food processor, cream together the softened butter and sugar until light and fluffy. Add in vanilla extract.
2. Mix together flour, cocoa powder and salt. Stir to combine.
3. Add in the flour mixture into the butter mixture and stir until thoroughly combined. There should be no pockets of flour. Shape the dough into a disc, wrap with plastic wrap, and place in the fridge for at least 2 hours or until it has firmed up - you can leave it overnight if needed.
4. When ready to shape, preheat the oven to 350°F. Prepare your baking sheet by lining them with parchment paper.
5. Take dough out of fridge and, on a well-floured surface, use a floured rolling pin to roll it out till  $\frac{1}{4}$ " thick. Dip cookie cutters into flour before cutting out the shapes. Place them 1-2" apart on your prepared baking sheets, and place the sheet into the fridge for a few minutes as the oven finishes preheating.
6. Bake 10-12 minutes straight from the fridge, or until edges are set. Rotate pans halfway through.
7. After cooling, decorate with icing using a squeeze bottle or piping bag (you can use a sandwich bag with its tip snipped off).

