

# CHOCOLATE COOKIE DOUGH

Yield: makes approx 20 3 inch cookies

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## Ingredients:

- 1 cup unsalted butter, softened
- 1/4 cup butter flavored shortening
- 1 cup sugar
- 2 large eggs
- 1 teaspoon salt
- 13 oz all-purpose flour
- 2 oz cocoa powder
- 1 Tbsp vanilla
- 1/2 tsp coffee extract (optional for a richer chocolate flavor)

## Instructions:

1. Cream butter, shortening and sugar together in stand mixer with paddle attachment on medium speed for 2 minutes.
2. In a separate bowl, combine the flour, cocoa powder, salt. Whisk together to mix.
3. In small separate bowl, crack the eggs and whisk with a fork.
4. Add the eggs to the mixer bowl and mix on medium speed for 1 minute. Scrape the sides of the bowl down and mix again for 1 minute. Ingredients should be evenly combined.
5. Stop the mixer and scrape down the sides of the bowl. Slowly add in the dry ingredients while mixing on low speed. The dough is ready when it pulls away from the sides of the bowl.
6. Divide dough into two equal parts. Using 1/4 inch guides, roll out dough between sheets of wax paper. Chill the sheets of dough for at least 1 hour in the fridge or 25 min in the freezer. Dough should be very firm when cold.
7. Preheat oven to 375 degrees while dough is chilling.
8. Cut and bake shapes while dough is cold. Place cut shapes on a parchment lined baking sheet. Bake for 9-12 minutes (depending on your oven) rotating the baking sheet once halfway through. Baking times are approximate so watch them close! If cookies start to brown you have baked them too long!

Pairs well with our classic buttercream or coconut, coffee or peppermint flavored royal icing!

Our favorite cocoa powder is the Ghiradelli Dutch-Processed