



## CHOCOLATE COOKIES

### INGREDIENTS:

125 grams unsalted butter, softened  
1/2 cup (110 grams) caster (superfine) sugar  
1 egg  
2 teaspoons vanilla extract  
1 1/2 cups (225g) plain (all-purpose) flour, sifted  
1/4 cup (25 grams) cocoa, sifted

### METHOD:

Cream the butter and sugar together in the bowl of an electric mixer. Beat for 6-8 minutes until pale and creamy. Add the egg and vanilla and beat until well combined. Add the flour and cocoa and beat until the mixture just comes together to form a smooth dough.

After the cookie dough is made roll it out on a silicone baking mat or parchment (baking) paper, so you don't have to transfer the large cookie shapes later, to approximately 5mm thick and spread it far enough to cut out the large cookie shapes later. Refrigerate for at least 30 minutes to firm up the dough to make cutting out easier.

Place your cookie cake template carefully on top of the rolled out dough and cut out the shape using your plastic cookie cutter tool or a blunt butter knife. Take your time and keep the blade as upright as you can so that the edge of the cookie is cut straight. After cutting around the outer edge and inner edge (if you want the inside removed also for some shapes) carefully lift off the cookie dough away from the cutout shape. Slide the baking mats with the cookies on top onto a cookie sheet or baking tray and put the cookie cutouts back into the fridge to chill while the oven heats up or at least 15 minutes. This will help the cookie to keep its shape when baked.

Heat oven to 160°C (325°F) and bake for 20-25 minutes or until cooked. Take the cookies out of the oven and leave the cookies on the trays to cool completely. Large cookies can be difficult to move without breaking, especially when they are warm.