

Chocolate Sugar Cookies

By Sarah Kieffer

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Author Notes:

Sugar cookies are great, but chocolate sugar cookies are the bee's knees. These little circles are full of chocolate flavor, with crisp edges and a tender center.

Three variations: Cardamom Chocolate Sugar Cookies—Add 1 teaspoon of ground cardamom to the sugar used for rolling. Chocolate Mint Sugar Cookies—Add 1 teaspoon of mint extract along with the vanilla. Double Chocolate Sugar Cookies—Add 3 ounces (85 grams) of chopped semisweet or bittersweet chocolate after mixing in the dry ingredients.

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Prep Time: 25 minutes

Cook Time: 14 Minutes

Makes: about 20 cookies

Ingredients

2 cups (284 grams) all-purpose flour

1/2 cup (50 grams) Dutch-process cocoa powder

3/4 teaspoon baking soda

3/4 teaspoon salt

1 cup (2 sticks or 227 grams) unsalted butter, at room temperature

1 3/4 cups (350 grams) granulated sugar, plus 1/2 cup (100 grams) for rolling

1 large egg plus 1 large yolk

2 teaspoons pure vanilla extract

Directions

1. Adjust an oven rack to the middle of the oven. Heat the oven to 350°F (180°C). Line three sheet pans with parchment paper.
2. In a small bowl, combine the flour, cocoa powder, baking soda, and salt.
3. In the bowl of a stand mixer fitted with a paddle, beat the butter on medium speed until creamy, about 1 minute. Add 1 3/4 cups (350 grams) of the sugar, and beat again until light and fluffy, 2 to 3 minutes. Add the egg, yolk, and vanilla, and beat on low speed until combined. Add the flour mixture and beat again on low speed until combined.
4. Place the remaining 1/2 cup (100 grams) of sugar in a medium bowl.
5. Scoop the dough into 1 1/2-ounce (45-gram) portions (2 tablespoons). Roll each ball in the sugar. Place 8 cookies on each sheet pan.
6. Bake one pan at a time, rotating halfway through baking. Bake until the sides are set and the top begins to crackle, 12 to 14 minutes.
7. Transfer the sheet pan to a wire rack and let the cookies cool for 5 to 10 minutes on the pan, then remove the cookies and let them cool completely on the wire rack. Store cookies in an airtight container at room temperature for up to 3 days.