

Chocolate Sugar Cookies

Source: unknown

Makes 4 servings

Vegetable shortening

2-1/4 cups all-purpose flour

1/3 cup unsweetened cocoa

2 teaspoons baking powder

1/2 teaspoon salt

1 cup granulated sugar

1/2 cup unsalted butter, at room temperature (1 stick)

2 eggs

2 tablespoons milk

1 teaspoon vanilla extract

Additional all-purpose flour

Additional sugar

Refrigerate dough in foil or plastic bag. Cut off the amount you want to roll out when you are ready.

1. Lightly grease baking sheets with a paper towel dipped in shortening. (Alternately you can use parchment paper or Silpat and not grease pan.)
2. Combine flour, cocoa, baking powder and salt in a small mixer bowl. Stir with a spoon and set aside. If the cocoa has lumps, press them with the spoon or put cocoa through a sieve and press lumps against the sides of the sieve.
3. Combine sugar and butter in a large mixer bowl. Beat on medium speed until well mixed. Add eggs, milk and vanilla. Beat until well mixed, stopping the mixer and scraping the bowl several times.
4. Add the flour mixture and beat on low speed until well mixed, scraping the bowl several times.
5. Cover the bowl of dough with foil or plastic and refrigerate at least 1 hour.
6. When the dough has been chilled, turn on the oven to 375°.
7. Divide the dough into two parts (keep part in the refrigerator until ready to roll it out) place dough on a lightly-floured surface. Rub flour on the rolling pin and roll the dough to about 1/8-inch thickness. Sprinkle the dough with sugar. Dip cutter in flour and cut cookies. Lift cookies with a pancake turner to baking sheets, placing cookies about 1-1/2-inches apart.
8. Bake for 8 to 10 minutes or until cookies feel slightly firm to the touch. Lift with a pancake turner to a wire rack to cool.
9. Repeat with remaining dough.
10. Store in an airtight container in a cool place.