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In Our Kitchen





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Do NOT Freeze

PREHEAT 350

Cookie Ingredients

- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 cup shortening
- 1 egg
- 2 cups cake flour
- 3 heaping tablespoons cocoa powder – the better the powder the better the cookie
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 cup milk

Cookie Preparation

Cream the sugar, brown sugar, and shortening.
Add egg and mix until combined.
In a separate bowl, stir together flour, cocoa, salt, baking soda, and baking powder until cocoa is distributed throughout.
Add this to the wet ingredients and alternate with milk a little at a time and mix until thoroughly combined.
This mixture will resemble a thick cake batter.
Scoop and drop onto lined cookie sheet.
If you shake each cookie slightly it will allow the batter to settle down.
Bake for 10 to 12 minutes and remove from oven.
Before placing on a wire rack to cool let the cookies sit on the pan for a minute or two.



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Do NOT Freeze

Keep Warm,

FROSTING INGREDIENTS

- 4 tablespoons (1/2 stick) unsalted butter
- 1/4 teaspoon salt
- 2-1/2 cups confectioners' sugar
- 3 tablespoons hot milk
- 1 teaspoon vanilla extract
- 1 ounce bittersweet chocolate, melted (reserve this for the chocolate frosting)

FROSTING PREPARATION

Combine all ingredients except the cocoa.
Beat until smooth.
Divide this mixture in half.
Add melted chocolate to half of the frosting and stir well.
Keeping the frosting slightly warmer than room temperature allows for easier spreading.

