***Chocolate Sugar Cookie Recipe* (Will make A LOT of cookies!)**

**Ingredients**

* 2 cups unsalted butter (at room temperature)
* 2 cups sugar
* 2 large eggs
* 3 tsp vanilla extract
* 4 cups all-purpose flour
* 1 1/2 cups cocoa powder
* 1 tsp salt

**Instructions**

1. Cream the butter and sugar together in the bowl on low to medium speed. Mix until thoroughly incorporated. Make sure to scrape mixture off sides of bowl. Do NOT over mix the butter and sugar!
2. Add eggs slowly and mix. Scrape down the sides of the bowl and mix again.
3. Add vanilla extract. Stir briefly.
4. Sift flour, cocoa powder and salt together in a separate bowl.
5. Add flower into mixing bowl. Mix on lowest speed for 30 seconds. Mix until incorporated. Once again, do NOT over mix the dough.
6. Roll the dough out between 2 large pieces of parchment paper. Place on a baking sheet and into the fridge for at least 10 minutes.
7. Cut out cookie shapes. Place on baking sheet. Re-roll scraps and repeat.
8. Preheat your oven to 350°F.
9. Bake cookies for 8-12 minutes or until the center of the cookie no longer looks wet. The baking time will depend on the size of your cookie.
10. Let cookies cool to room temperature and decorate!

*Adapted from* [*http://sweetopia.net/2013/12/chocolate-sugar-cookie-recipe-cut-out-cookies/*](http://sweetopia.net/2013/12/chocolate-sugar-cookie-recipe-cut-out-cookies/)

**Baking and Decorating Cookies**

**Splash 2015**

**Winnie Cung and Mary Langdo**