



All in One Bake Shop



The source for cake, cookie and candy
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Mon-Fri 10 am - 6 pm, Sat 10 am - 5 pm

Black Cocoa Cut-Out Cookies

1 cup butter – room temperature
2 cups white granulated sugar
2 large eggs
1 Tbsp vanilla
3 1/4 cups all-purpose flour
3/4 cup black cocoa
1 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt



Cream butter and sugar. Add eggs and vanilla and mix until smooth. Add cocoa and mix. Combine flour, baking powder, baking soda and salt and add to mixture. Mix just until well incorporated – but you don't see any white flour. Don't over mix. Roll out dough to 1/4 inch thickness between two pieces of parchment paper. Refrigerate flattened dough for 1 hour. Preheat oven to 350°. Peel parchment off of top side. Flip and peel off other parchment sheet. Cut into shapes and place cookies 1 inch apart on parchment lined cookie sheets. Bake 10 minutes until cookie is stiff to the touch. Cool. Decorate with royal icing. Makes approximately 36 medium size cookies.

Royal Icing

This icing is commonly used for decorating cookies and hardens when dry.

3 Tbsp Meringue Powder
4 cups sifted confectioners' sugar (about 1 lb)
6 Tbsp water (or combination water and flavor)

Beat all ingredients at low speed for 7-10 minutes until icing forms peaks. This recipe makes a stiff royal icing. Water can be added to make a thinner icing – the consistency for flooding is like thick paint. Stiff icing is used for cookie borders/outlines while thinner icing is used to fill-in border areas.