

Chocolate Wedding Cookies

Makes 24

Ingredients:

- 1 3/4 cup (230 g) all-purpose flour
- 1/3 cup (31 g) cocoa powder, sifted
- 1/4 teaspoon (.75 g) cinnamon (optional)
- 1/4 teaspoon Kosher salt
- 1 cup (110 g) finely chopped pecans
- 1 cup (226 g) unsalted butter, softened
- 3/4 cup (90 g) powdered sugar
- 2 teaspoons (8 g) vanilla

For rolling: 1 cup (120 g) powdered sugar



Instructions:

1. Preheat oven to 375 degrees F (190 degrees C). Line 2 baking sheets with parchment.
2. In a medium bowl, mix together flour, cocoa powder, cinnamon, salt and pecans. Set aside.
3. In a large mixing bowl, cream butter, sugar and vanilla. Add dry ingredients and beat just until dough comes together.
4. Shape dough into 24 1-inch balls. Place 12 balls on each lined baking sheets and bake for 12-15 minutes. Do not brown. Place 1 cup powdered sugar in a shallow bowl. Let cookies cool for about 10 minutes before rolling in the sugar. Enjoy!

Make-Ahead Tip: Cookies can be made up to a week in advance. Store in an air-tight container at room temperature