

Chocolate Flecked Sugar Cookies

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Finely chop and set aside

1/2 C Baking chocolate (I use a mix of milk and dark)

Whisk together and set aside

2 1/2 C All-purpose flour
1/2 t Baking powder
1/2 t Fine sea salt

In the bowl of an electric mixer, use the paddle beater to cream together

8 oz Unsalted butter at room temperature

and

3/4 C White sugar

Start the machine off on low just to get the butter and sugar to mix together and then turn it up to medium-high until light and fluffy, about 4 minutes.

Add

3 Egg yolks

one at a time, beating well after each addition.

Beat in

1 t Vanilla extract

Reduce the speed to low and gradually add in the flour mixture and blend until no traces of flour remain and the mixture comes together. Add the chopped chocolate and mix just until evenly distributed.

Turn the dough out onto a cutting board and divide into 2 portions. Shape each portion into a ball and then flatten it into a disc. Roll out each portion between 2 sheets of wax paper to a generous 1/8-inch thickness. Refrigerate for 2 hours or freeze for 30 minutes.

When you are ready to cut out the cookies, pre-heat the oven to 350°F and line 2 large cookie sheets with parchment or reusable liners. Cut out the shapes and place them on the cooking sheets. Freeze for 10 minutes before baking. The scraps can be brought together and re-rolled between the wax paper. Freeze re-rolled scraps for 5 minutes before cutting out.

Bake until golden around the edges. The length of time will depend on the thickness and the size of the cookies. Start with about 10 minutes and watch them carefully. Allow the cookies to cool for 5 minutes on the trays before transferring them to wire racks to cool completely before decorating.

Notes:

- The cookie dough can be prepared, rolled and stored for up to 3 days in the fridge or frozen for up to 3 months. Allow it to thaw for about 5 to 10 minutes or so before cutting out the shapes if frozen. Put the dough in bags or containers to preserve.
- The baked cookies can be stored in an airtight container at room temperature for up to 1 week or in the freezer for up to 3 months.