Chocolate Cut-out Cookies

INGREDIENTS:

2 sticks (1 cup) butter, softened
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla extract
2/3 cup unsweetened cocoa powder
3 cups flour
1/2 teaspoon salt
1/2 teaspoon baking powder

DIRECTIONS:

Preheat oven to 350F degrees.

Add butter, sugar, eggs, vanilla and cocoa together in large mixing bowl.

Blend on medium speed with a mixer until smooth.

Gradually add dry ingredients and mix until smooth (use clean hands at the end, to knead into a soft ball of dough)

Cover in plastic wrap and chill for at least one hour.

Allow cookie dough to soften a little at room temperature

Roll out cookie dough on floured counter.

Cut into desired shapes and place on a parchment-lined baking sheet.

Bake for 8 to 11 minutes until the edges are firm.

Gently slide parchment paper off of cookie sheet and onto a flat surface. Cool completely.

Frost as desired.

(makes 24 large cookies)