



Chocolate Football 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)
- Roll out cookie dough on floured counter. I roll mine thick, so I get nice and chewy cookies.
- Cut into football shapes using a football cookie cutter and place on a parchment-lined baking sheet. Leave a little room for the cookies to spread.
- Bake for 10 to 14 minutes until the edges are firm.
- Gently slide parchment paper off of cookie sheet and onto a flat surface. Cool completely before moving- this allows the cookie to “set”.
- Frost as desired. I used royal icing in a zip-top bag with a corner clipped off to decorate these, and there is a link to click on the website for a printable recipe for this. You could also use regular icing or even melted white chocolate.
- Allow icing to harden up before stacking.