



Chocolate Crossword Cookies

INGREDIENTS: (makes about 30 1 1/2" square cookies)

- 1 sticks (1/2 cup) butter, softened
- 3/4 cup sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1/3 cup unsweetened cocoa powder
- 1 1/2 cups flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- Wilton's candy melts (to mold or write letters with)

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, using a floured rolling pin.
- Cut into 1 1/2" squares 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.
- Before frosting, make letters by using a candy letter mold in 1" letters. Pipe melted Wilton's Candy Melts into the letters you need and allow them to harden completely before tapping to remove. You can also just "write" letters on the frosted cookies using melted chocolate or even use pens designed to write in edible ink.
- Frost using Royal Icing. [Click here for my printable royal icing recipe and instructions for use.](#)
- As soon as you frost, lay letters in place before the frosting hardens (if you are "writing" directly on the cookie you will wait until the frosting is very hard 1st).
- Decorate extra cookies with fun sprinkles.