



# Checkerboard Sugar Cookies

This is a fun presentation of sugar cookies for a party or a gift!

**Yield:** 36 Checker Board Cookies

## Ingredients

- 2 bags [Pamela's Sugar Cookie Mix](#)  
For White Sugar Cookies
- 8 TBSP butter or butter alternative
- 1 egg, large (or equivalent of 2 large eggs with egg replacer)  
For Chocolate Sugar Cookies
- 12 TBSP butter or butter alternative
- 1 egg, large (or equivalent of 2 large eggs with egg replacer)
- ¼ cup sugar
- ¼ cup unsweetened cocoa powder
- 1½ oz semi-sweet baking chocolate 60%, melted and cooled

## Directions

Prepare one [Roll & Cut Sugar Cookie](#) recipe, and one [Chocolate Sugar Cookie](#) recipe.

For a four-square checkerboard (shown in picture), divide each of the White and Chocolate doughs into 2 equal pieces (for 4 pieces total) and roll out each piece into a 18-inch rope (for a total of 4 ropes). Place one sugar cookie rope and one chocolate cookie rope side by side. Place opposite color cookie ropes on top of first two ropes.

For a nine-square checkerboard, divide each of the White and Chocolate doughs into 3 equal pieces (for a total of 6 pieces) and roll out each piece into a 12 inch rope (for a total of 6 ropes). Place one sugar cookie rope and one chocolate cookie rope side by side. Place opposite color cookie ropes on top of first two ropes, and repeat again until stacked three high.

Press dough lightly to form solid log. Slice log into ¼" slices and bake in pre-heated 350°oven for 8 to 10 minutes.

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