



Chocolate Sugar Cookies

A simple chocolate cookie that can be rolled and cut, or cut into shapes.

Yield: 14 large, 20 medium, or 40 small cookies

Ingredients

- 1 bag [Pamela's Sugar Cookie Mix](#)
- 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

Pre-heat oven to 350°.

Soften butter in stand mixer, add all additional ingredients, and combine until dough comes together. Roll out dough between 2 pieces of parchment or plastic wrap. Cut out cookies using cookie cutters or free form with a knife and remove excess dough.

Bake for 8 to 10 minutes. If dough becomes warm or sticky, wrap in plastic and refrigerate for 30 minutes to an hour.

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