



Cocoa Frappuccino Cut-Out Cookies

{adapted from the Mocha Cut-Outs from *Decorating Cookies Party*}

2 1/2 cups unbleached, all-purpose flour
1/2 cup Dutch-processed cocoa
2 teaspoon baking powder
1 cup salted butter, cut into chunks
1 cup sugar
2 teaspoons instant espresso powder
2 teaspoons vanilla extract
1 egg

Preheat oven to 350. Line cookie sheets with parchment paper.

In a medium bowl, whisk together the flour, cocoa and baking powder. Set aside.

In a large bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar until combined and fluffy.

Stir the espresso powder and vanilla together in a small bowl or ramekin.

Beat in the egg and espresso/vanilla mixture until combined.

Add the flour/cocoa mixture in three additions, mixing on low speed just until combined. Scrape down the sides and bottoms of the bowl as needed. After the last addition, the dough will look very thick and crumbly.

Because the cocoa makes this dough soft and sticky, it is easier to work with if it has been chilled before cutting. Divide the dough in half, and form into two discs. Wrap each disc in plastic wrap and chill for 30 minutes before rolling.

Prepare a rolling surface by mixing cocoa and flour together. Roll out one disc of dough to 1/4" - 3/8" (3/8" for cookies on sticks) thick. Cut out as many shapes as possible from each roll, and place them onto the prepared cookie sheet.

[note] If the dough is crumbly, or you see bits of unincorporated flour, simply knead it together until it is cohesive and of uniform consistency.

Place the cookie-filled sheet in the freezer for 5-10 minutes prior to baking to prevent spreading. Meanwhile, knead the scraps and remaining dough together and continue the rolling, cutting, and freezing process.

After freezing, immediately place the cookies into the oven and bake for 9-12 minutes for 3.5-4 inch cookies, until they appear done in the center. The baked cookies will not change much in color.

Remove the cookies from the oven and let them cool on the cookie sheets for 2 minutes. (Eight minutes if making cookies on a stick.) Use a cookie spatula to transfer the cookies to a wire cooling rack to cool completely.