

Chocolate Coffin Cookies

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NOTE: If you do not have a coffin shaped cookie cutter, and I don't, make a coffin template out of cardstock. Using a ruler, draw a horizontal line 1 inch long. 3 1/4 inches below that line, draw another line 1 inch long. From each end of the top line, draw a line going out at an angle one inch long. Connect the bottom of each of these side lines to the ends of the 1 inch line below them. Cut the coffin template out.

Ingredients (makes about 45):

1 stick butter, softened
1 stick margarine, softened
1 1/4 cups sugar
2 eggs, room temperature
1 tsp vanilla
2 1/2 cups flour
1 cup baking cocoa
1/4 tsp baking soda
1/2 tsp salt

baking cocoa for rolling

2 oz white candy melts, white chocolate chips or white almond bark

Directions:

- *Cream the butter, margarine and sugar until smooth. Beat in the eggs and vanilla.
- *Whisk together the flour, cocoa, baking soda and salt. Carefully beat into the butter mixture.
- *Wrap in plastic wrap and refrigerate for at least an hour and up to a day.
- *Place parchment paper onto 3 baking sheets.
- *Lightly dust a piece of wax paper with baking cocoa. Place 1/3 of the dough onto the wax paper, cover with another piece of wax paper and roll out to about 1/4 to 1/3 inch thickness.
- *Lightly dust the top of the dough with baking cocoa and spread around with a pastry brush. Place your coffin template onto the dough and use a sharp knife to cut out the shape. Each 1/3 of the dough should make about 15 cookies.
- *Peel away the excess dough and refrigerate to use again. Using a spatula, place the cookie coffins onto the prepared baking sheets. Repeat with the remaining dough.
- *Place the baking sheets into the refrigerator for 1/2 hour. Preheat the oven to 350 degrees.
- *Remove the baking sheets from the refrigerator and place into the oven. Bake for about 12 minutes or until the cookies are completely set. Carefully remove the parchment paper from the baking sheets and allow the cookies to cool completely.
- *Melt the white candy melts, white chocolate chips or white almond bark in the microwave in 10 second increments, stirring in between, until completely smooth. Place into a plastic sandwich bag and seal.

*Snip a very small piece from the corner of the bag and pipe the letters "R", "I", and "P" onto the top portion of each cookie. Allow the letters to set before moving.