

BROWNIE ROLL-OUT COOKIES

(recipe from [Smitten Kitchen](#))

3 cups flour
½ tsp. salt
½ tsp. baking powder
1 cup butter (½ cup salted, ½ cup unsalted)
1 ½ cup sugar
2 eggs
1 tsp vanilla
2/3 cup cocoa

Whisk dry flour, salt and baking powder in bowl and set aside. Mix butter, sugar, eggs, vanilla and cocoa in mixer. Gradually add flour mixture and mix until smooth. Wrap in plastic and chill until firm.

Preheat oven to 350 degrees. Roll out cookies on floured counter. Cut into desired shapes. Bake on parchment lined baking sheet for 8-11 minutes until the edges are firm and the centers are slightly soft and puffed.

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