Hugs and Kisses Cookies

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Ingredients:

1 stick butter, softened
1 stick margarine, softened
1 cup sugar
½ cup brown sugar
2 eggs
1 tsp vanilla
3 cups flour
1 tsp baking powder
1 tsp salt

5 TBSP baking cocoa

1 1/2 tsp strawberry extract
1/3 cup flour
red food coloring

Opt: hot cocoa

Directions:

*Beat butter, margarine and sugars. Beat in eggs and vanilla. Add flour, baking powder and salt.
*Divide dough in half.
*To one half, add the baking cocoa. To the other, add the strawberry extract, 1/3 cup flour and red food coloring.
*Wrap both halves of dough, separately, in plastic wrap and refrigerate for an hour.
*Put parchment paper onto baking sheet.
*For the "X": separately take about 1 tsp of each dough and roll until it's about 7 inches long. Place the strawberry roll on your parchment paper at a slant. Place a chocolate roll so that it forms an "X" with the strawberry roll. Press lightly in the center. Crimp the ends so the pieces are the same size, turn each end sideways slightly.
*For the "O": separately take about 1/2 tsp of each dough and roll until it's about 7 inches long. It should be thinner than the pieces you used for the "X". Put the 2 colors of rolled dough side by side and, starting in the center and working out, twist them together to form a circle. Place on the baking sheet and press the top gently to be sure the circle stays closed.
*Put the baking sheet into the fridge for 20 minutes.
*Preheat oven to 375 degrees.
*Bake cookies for approximately 10 - 12 minutes. Let sit on baking sheet for 1 to 2 minutes before removing to cool completely.
*Opt: dunk in hot cocoa