

Texas Sheet Cake Cookies

Makes 24 cookies

Cookies

1/2 cup butter, room temperature

1/3 cup granulated sugar

1 egg

1 teaspoon vanilla

1 teaspoon baking powder

1/2 teaspoon salt

1 1/3 cup flour

1/2 cup semi-sweet chocolate chips, melted

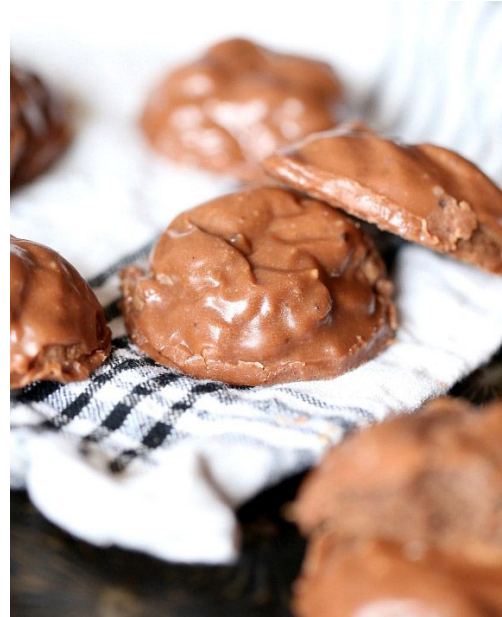
Icing

1/2 cup butter

2 Tablespoon cocoa powder

3 Tablespoon milk

2 1/2 cups powdered sugar



Preheat oven to 350° Line baking sheet with parchment or silicone mat, set aside. In bowl of stand mixer beat butter and sugar together until light, scraping sides frequently. Add in egg and vanilla and continue mixing until incorporated. Mix in baking powder and salt. Turn mixer to low and slowly add in flour. Dough will be thick.

In a microwave safe bowl heat chocolate chips on high in 30 second increments until melted, stirring after every 30 seconds. Mix melted chocolate directly into cookie dough until evenly mixed. Drop dough by a measured tablespoon sized mounds onto baking sheet. Bake for 7-8 minutes until cookies just appear set. They will still be very soft on the inside. DO NOT overbake!! Transfer to a wire rack to cool.

For the icing, in a medium saucepan combine butter, cocoa powder and milk over medium heat, whisking until melted together. Remove from heat and whisk in powdered sugar. Pour icing over cookies and allow icing to set before serving. Make sure not to overbake these cookies. Baked correctly, the insides will remain soft and dense.

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