

# A Recipe From *tikkido*

## Chocolate Dipped Chocolate Sugar Cookies

<https://tikkido.com/blog/chocolate-dipped-chocolate-cookie-recipe>

### Chocolate Sugar Cookies

- 1 cup (2 sticks) butter, softened
- 1 cup sugar
- 1 egg
- 1 t vanilla
- 2 cups flour
- 3/4 cup cocoa powder
- 1/2 t salt

### Instructions:

1. Cream butter and sugar. Add egg and vanilla and beat until fluffy.
2. Add dry ingredients and mix to combine into a firm cookie dough.
3. Roll out the chocolate cookie dough on a sheet of parchment paper. Trim into a rectangle, but otherwise, DO NOT CUT INTO SHAPES.
4. Bake at 350 for 12-15 minutes.
5. After baked, but while still hot and fresh from the oven, cut into square shapes.
6. Let cool, then dip in melted chocolate. Sprinkle crushed candy cane, sprinkles, or chopped nuts on the wet chocolate, if desired.

