



JUDAH MACABEE CHOCOLATE COOKIES

Preheat oven to 350°F.

Makes 3 dozen.

2 C. flour
½ C. baking cocoa
1 C. (2 sticks) butter
1 C. powdered sugar
1 tsp. vanilla extract

1. Combine flour and cocoa in small bowl.
2. Beat butter, sugar and vanilla extract in large mixer bowl until creamy. Gradually beat in cocoa mixture. Cut dough into two balls.

Decorating icing.

3. Roll each ball of dough between two sheets waxed paper to 1/4-inch thickness. Cut with Hannukah cookie cutters & bake on ungreased baking sheets.
4. Bake for 10 minutes or until set, cool for 2 min. & remove to wire racks to cool. Decorate.