

PRIVATE RECIPE



Lorne's Kids' Chocolate Puffy Cookies

- $\frac{1}{2}$ cup confectioners' sugar
- $1 \frac{2}{3}$ cups white flour
- $\frac{1}{2}$ cup unsweetened cocoa powder
- $\frac{1}{4}$ tsp. salt
- 1 stick ($\frac{1}{2}$ cup) soft butter
- $1 \frac{1}{4}$ cups white sugar
- $\frac{1}{2}$ tsp. vanilla extract (*more, if required*)
- 2 large eggs
- $1 \frac{1}{2}$ tsp. baking powder

Put the confectioners' sugar into a bowl and set aside. In a second bowl, stir the flour, cocoa, baking powder, and salt. In a third bowl, cream the butter and white sugar using a mixer at low-to-medium speed. Scrape down the bowl; add 1 egg and beat contents till blended. Add the other egg and the vanilla extract; beat until blended.

Now add the ingredients from the second bowl (the flour mixture) and mix till blended. Use a tablespoon to scoop up the dough for each cookie ball. Roll each ball in the confectioners' sugar until covered. Place the cookie balls on a slightly greased baking sheet, spacing the balls a few inches apart. Bake at 350° for 11 minutes.

Makes enough cookies to fill 2 cookie sheets.

Thanks to Laura, age 14; Joel, age 12; and Creston Notary Lorne Mann.