

# Chocolate Cookies: by Chef Niki

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1 stick salted butter  
1 Lg egg  
1 Tbsp. Vanilla extract  
1/2 Cup Cocoa Powder  
1 3/4 Cup All Purpose Flour  
1tsp Baking Soda  
1tsp Corn Starch  
2 Cups Flour (not packed)  
3/4 Cup Brown Sugar  
1/4 tsp salt



## Directions:

- In a bowl combine flour, cocoa powder, baking soda, corn starch, and salt, set aside.
- Line a cookie sheet with parchment paper, pre heat oven on 350°.
- In electric mixer, using paddle combine butter and sugar, mix for 3 minutes, add egg, let combine completely, add vanilla extract. Once all these ingredients are combined add flour mixture and let it all mix together.
- Using a table spoon, or small ice cream scoop, dip out cookie dough and place onto prepared parchment paper in a heap 1 inch apart.
- Fill out cookie sheet...you might need two. Put cookies to bake for 8 - 10 minutes.
- Take out from oven, remove cookies from baking sheet and place into a plate, let cool 5 minutes. Eat!

This recipe makes 12 - 18 cookies.