



## Serious Cookies: Martha Stewart's Chocolate Cookie Cutouts

 Vegetarian

READY IN



45 min.

SERVINGS



36

CALORIES



77 kcal

DESSERT

### Ingredients

- ☐ 1.5 cups powdered sugar sifted
- ☐ 0.5 cup dutch-processed cocoa powder unsweetened
- ☐ 1 large eggs lightly beaten
- ☐ 1.5 cups flour for dusting all-purpose plus more
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 0.1 teaspoon salt
- ☐ 0.8 cup butter unsalted room temperature ()

☐ 0.5 teaspoon vanilla extract pure

## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ cookie cutter

## Directions

- ☐ Sift flour, cocoa powder, salt, and cinnamon into a bowl.
- ☐ Put butter and confectioners' sugar in the bowl of an electric mixer fitted with the paddle attachment.
- ☐ Mix on medium-high speed until pale and fluffy, about 3 minutes. mix in egg and vanilla. Reduce speed to low. Gradually mix in flour mixture. Wrap dough in plastic wrap. Refrigerate until firm, 1 hour or overnight.
- ☐ On a lightly floured work surface, roll out dough to 1/8-inch thick.
- ☐ Transfer to a parchment paper-lined baking sheet. Chill in freezer 15 minutes.
- ☐ Preheat oven to 350 degrees F. Using a 3-inch cookie cutter, quickly cut out shapes from dough (if dough begins to soften, chill it in freezer 3 to 5 minutes). Reroll and cut scraps.
- ☐ Transfer shapes to prepared baking sheets, spacing them 2 inches apart.
- ☐ Brush flour from shapes.
- ☐ Sprinkle with nonpareils, if using. Chill in freezer until firm, about 15 minutes.
- ☐ Bake cookies until crisp, about 9 minutes.
- ☐ Let cool completely on sheets on wire racks. Cookie can be stored between layers of parchment in an airtight container at room temperature up to 1 week.

## Nutrition Facts



 PROTEIN **4.92%**  FAT **46.85%**  CARBS **48.23%**

Properties

Glycemic Index:2.22, Glycemic Load:2.88, Inflammation Score:-1, Nutrition Score:1.568695642378%

Flavonoids

Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 77.22kcal (3.86%), Fat: 4.18g (6.44%), Saturated Fat: 2.58g (16.11%), Carbohydrates: 9.69g (3.23%), Net Carbohydrates: 9.1g (3.31%), Sugar: 4.94g (5.49%), Cholesterol: 15.33mg (5.11%), Sodium: 11.03mg (0.48%), Alcohol: 0.02g (100%), Alcohol %: 0.14% (100%), Protein: 0.99g (1.98%), Manganese: 0.08mg (4.24%), Selenium: 2.44µg (3.49%), Vitamin B1: 0.04mg (2.84%), Copper: 0.05mg (2.75%), Folate: 10.71µg (2.68%), Vitamin A: 125.72IU (2.51%), Iron: 0.44mg (2.43%), Fiber: 0.59g (2.36%), Vitamin B2: 0.04mg (2.21%), Magnesium: 7.38mg (1.85%), Phosphorus: 18.29mg (1.83%), Vitamin B3: 0.34mg (1.68%)