



Chocolate Logs

INGREDIENTS:

- 2 cups flour
- 1/2 cup unsweetened cocoa powder
- 1 egg
- 3/4 cup sugar
- 1/4 cup vegetable oil
- 2 TBSP milk
- 1 1/2 tsp baking powder
- 1 tsp vanilla
- Pinch of salt (1/4 tsp)
- Additional sugar to decorate

DIRECTIONS

- Line a large cookie sheet with parchment paper and set aside.
- Sift flour, cocoa powder and baking powder together.
- Set aside.
- Place 1/4 cup of sugar on a plate and set aside.
- Beat sugar and egg with an electric mixer until frothy.
- Add oil, milk, vanilla and salt.
- Beat well until all liquids are fully combined.
- Set aside electric mixer and proceed with a fork.
- Add the dry ingredients you previously mixed, a little at a time, while stirring with a fork.
- Turn cookie dough onto a lightly floured surface and knead by hand for a couple of minutes until a smooth dough ball is formed.
- Roll the dough into a log.
- Cut into 20 equal slices.
- Roll each slice into a stick, about 4 inches long.
- Dip each cookie stick into the sugar, making sure all sides are covered.
- Place each dipped cookie onto the prepared cookie sheet.
- Bake in preheated 375F oven for about 20 minutes or until firm and lightly browned on bottom side.
- Makes 20.



NONNA'S TIPS

- These are "dunking" cookies and go very well with coffee, tea or cappuccino.
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- To make sure my cookies are the same size, I use my trusted food scale. Each cookie should weight about 1 Oz or 30 grams.
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- As always, if dough is too dry, add a little more milk. If wet, add a bit more flour. Your ultimate goal is to achieve a play-dough consistency.