

Holiday Chocolate Butter Cookies

Recipe by Land O Lakes

Yields 3 dozen

Ingredients

- 1/2 cup sugar
- 3/4 cup butter, softened
- 1 egg yolk
- 1 tsp almond extract
- 1 1/2 cups all-purpose flour
- 1/4 cup unsweetened cocoa

For Decoration (optional)

- Melted chocolate chips
- Melted almond bark
- Nuts
- Colored sugars
- Candied fruit
- Candies
- Maraschino cherries

Instructions

1. Heat oven to 375°F.
2. In a large bowl, combine all ingredients except flour and cocoa.
3. Beat at medium speed until light and fluffy, 2-3 minutes.
4. Gradually add flour and cocoa until well mixed, 2-3 minutes.
5. Shape rounded teaspoonfuls as desired - 1" balls, 2"-3" logs, balls flattened, balls with indentations, etc. - or use a cookie press.
6. Place 1" apart on cookie sheets.
7. Bake 7-9 minutes or until set.
8. Cool.
9. Decorate as desired with melted chocolate chips, melted almond bark, nuts, colored sugars, candied fruit, candies, maraschino cherries, etc.

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