

Betty's Chocolate Halloween Cookies Recipe--Made with Carter



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In this video, Betty demonstrates how to turn her Old-Fashioned Sugar Cookies into chocolate Halloween Cookies. These are great cookies for decorating with children, and they are popular with everyone! With Halloween near, you may find this recipe useful for making cookies in a variety of interesting shapes and colors!

Ingredients (for cookie dough):

1 cup butter

1 ½ cups sugar

2 eggs

2 ¾ cups self-rising flour

2 tablespoons baking cocoa (to make 1/2 of the dough into chocolate cookies)

Betty's Buttercream Frosting Recipe

Ingredients:

16 oz. package confectioner's sugar

½ cup butter, softened

3 tablespoons milk

2 teaspoons vanilla extract

Use an electric mixer on low speed to beat 16 oz. confectioner's sugar, ½ cup butter, 3 tablespoons milk, and 2 teaspoons vanilla until well blended and smooth. If the frosting is too thick, add a small amount of milk. If it is not thick enough, add more confectioners sugar. When it is of spreading consistency, it is ready to use. You may refrigerate it until later. When you remove it from the refrigerator, let it stand until it reaches room temperature for easiest handling. This recipe will make approximately 2 ½ cups of frosting. To color the frosting orange, use 10 drops of yellow food coloring for each single drop of red food coloring. To color the frosting black, use a ratio of 3 drops red to 3 drops blue to 2 drops green.

Instructions for cookie dough:

Cream together 1 cup butter and 1 ½ cups sugar. Add 2 eggs, and beat until light and fluffy. Add 2 ¾ cups self-rising flour to the creamed mixture. Chill for at least one hour in the refrigerator. (I divided my dough into two equal parts in order to make half of them chocolate. To the half that is to be chocolate, stir in 2 tablespoons baking cocoa before refrigerating. When chilled, roll the dough on a lightly floured flat surface to about ¼-inch thickness. Use cookie cutters to cut into desired shapes. Bake on ungreased cookie sheets (or baking pans) at 350 degrees for about 10 minutes. Remove immediately from cookie sheets with a flat spatula, and place on a rack or flat surface to cool. When cool, ice the cookies with colored buttercream frosting, as desired, and arrange cookies in a single layer on a large plate or tray. Refrigerate, to set up more quickly. I wish you and your family a Happy Halloween!!!

--Betty