

## Betty's Halloween Chocolate Ice-Box Cookies



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In this video, Betty demonstrates how to make Halloween Chocolate Ice-Box Cookies. These are dark chocolate cookies that can be decorated for Halloween or other special occasions.

### Ingredients:

1 stick + 2 tablespoons butter, softened  
1 cup granulated sugar  
1/4 cup light brown sugar, firmly packed  
1/2 cup cocoa powder (unsweetened)  
1 teaspoon vanilla extract  
1 egg  
1 3/4 cup all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt

In a large mixing bowl, beat 1 stick + 2 tablespoons softened butter, 1 cup granulated sugar, 1/4 cup firmly packed light brown sugar, 1/2 cup unsweetened cocoa powder, and 1 teaspoon vanilla extract on medium speed of an electric mixer, until fluffy. Add 1 egg, beating until blended. Set aside. In a separate, medium-sized mixing bowl, stir together 1 3/4 cup all-purpose flour, 1/2 teaspoon baking soda, and 1/2 teaspoon salt. Gradually add to butter mixture, beating well after each addition. Form into logs of desired size. You may make them from 1-inch to 2 inches in diameter. Place each log on waxed paper, roll up, and secure the ends. Refrigerate 4 hours or longer. When chilled, unwrap logs and place on a cutting board. Slice logs with a chef's knife, about 3/8-inch wide (more or less, depending on the diameter of the logs). When cookies are formed, place them on parchment-lined baking pan(s). Bake at 350 degrees (F) for about 8 minutes (for small cookies) to 10 minutes (for larger cookies), or until slightly browned. Remove immediately from pans and place on wire rack to cool for about 20 minutes. Frost Halloween Chocolate Ice-Box Cookies, if desired. (I will be uploading a recipe for Halloween Frosting for Cookies) in a couple of days. Transfer finished cookies to a nice serving plate. Serve. This is a recipe that you can let your children help make. My grandson Carter helped with these, and we had a lot of fun! We really loved these cookies;  
I hope you will, too! --Betty