



Kate's Sweets

Cookies, Cakes, and More!

Texas Sheet Cake Cookies

Cakey chocolate cookies with a rich chocolate glaze on top.

yield: 2 dozen cookies

prep time: 15 minutes

total time: 22 - 23 minutes

Ingredients:

Cookies:

- ½ cup butter, room temperature
- ⅓ cup granulated sugar
- 1 egg
- 1 tsp. vanilla
- 1 tsp. baking powder
- ½ tsp. salt
- 1⅓ cup flour
- ½ cup semi-sweet chocolate chips, melted

Glaze:

- ½ cup butter
- 2 Tbsp. cocoa powder
- 3 Tbsp. milk
- 2½ cups powdered sugar

Directions:

Make the cookies: Preheat oven to 350° F. Line two baking sheets with parchment and set aside. In the bowl of a stand mixer, beat the butter and sugar together until light, scraping sides frequently. Add in the egg and vanilla and continue mixing until incorporated. Mix in baking powder and salt. Turn mixer to low and slowly add in flour. Dough will be thick. In a microwave safe bowl heat chocolate chips on high in 30 second increments until melted, stirring after every 30 seconds. Mix melted chocolate directly into cookie dough until evenly mixed.

Drop dough by a measured tablespoon sized mounds onto baking sheet. Bake for 7-8 minutes until cookies just appear set. They will still be very soft; make sure you do not overbake them! Transfer to a wire rack to cool.

Make the glaze: In a medium saucepan combine butter, cocoa powder and milk over medium heat, whisking until melted together. Remove from heat and add in powdered sugar, using a rubber spatula to combine. Note: if the icing does not seem spreadable consistency at this point, you may add a tiny bit more milk, but keep in mind that a little milk goes a long way.

Place the wire rack with the cookies on it atop a large piece of parchment paper. Pour the icing right from the saucepan over the cookies, going back in forth in a line to cover all the cookies on the rack. You will have enough glaze, so start out more generous than you think you should. Allow icing to set before serving.

recipe adapted from: Cookies and Cups