



## INGREDIENTS

### WET INGREDIENTS

1 cup of unsalted butter

1 cup of granulated sugar

1 egg

1 TSP of vanilla bean paste or 1

TSP of vanilla bean extract

1 TSP of espresso

### DRY INGREDIENTS

2 cups of AP flour

3 TSP of kosher salt

$\frac{3}{4}$  cup of cocoa powder

### OTHER

1 cup of white chocolate

1 cup of small heart sprinkles



## VALENTINE CHOCOLATE HEART COOKIES

By Caterina Romano's kitchen

## DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, add the butter and sugar and mix until smooth and fluffy.
2. Stop the mixer and do a scrape down.
3. Add the egg, vanilla and espresso and mix until well combined.
4. Remove two TBSP of the flour and replace with 2 TBSP of corn starch.
5. Add the salt and cocoa powder to the flour and mix until well combined.
6. Add the dry to the wet ingredients one tablespoon at a time. Stop the mixer and do scrape down allowing all ingredients to incorporate evenly.
7. Divide the dough into 2 portions. Plastic wrap and refrigerate for 1 hour.
8. Work with one portion of the dough, place it on a lightly dusted flour surface and using a rolling pin, roll it out to  $\frac{1}{4}$ " thick.
9. Prepare a baking tray lined with a silicone pad or parchment paper.
10. Preheat oven to 370 DF.
11. Use a cookie cutter of choice, cut the cookies and place them on the baking tray. Collect the cut dough, form into a ball and roll it out to  $\frac{1}{4}$ " and cut more cookies.
12. In the preheated oven, bake the cookies for 10 minutes. Transfer the cookies to a wire rack and allow to cool for 1 hour.
13. Using a double boiler, melt the chocolate until smooth. If you don't have a double boiler, use a heat proof bowl over a pot with boiling water. Ensure that the water does not touch the glass bowl or it will scorch the chocolate.
14. Sprinkle each cookie randomly with the liquid chocolate. Top with the small candy hearts and allow the cookies to dry.

**ENJOY THE VALENTINE CHOCOLATE HEART COOKIES**