THE J.M. SMUCKER Co

Checkerboard Cookies

Prep Time	Cook Time	Serves	Difficulty
30 mins	16 mins	45	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 3/4 cup (175 mL) granulated sugar
- 1 tsp (5 mL) vanilla extract
- 1/4 tsp (1 mL) salt
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 3 tbsp (45 mL) cocoa powder
- 1 egg beaten with 1 tsp (5 mL) water

Directions

Step 1:

Preheat oven to 325°F (160°C). Line a baking sheet with parchment paper.

Step 2:

Beat butter and sugar in large bowl of electric mixer until well blended and light in colour, 1 to 2 minutes. Beat in vanilla and salt. Add flour and mix on low speed until crumbly.

Step 3:

Place dough onto a lightly floured surface and knead until dough holds together.

Step 4:

Divide dough in half. Return half of dough to bowl and knead in cocoa.

Step 5:

Divide each piece of dough in half. You will have 2 pieces of vanilla dough and 2 pieces of chocolate dough.

Step 6:

Roll each piece of dough on a well floured surface into 7” (17 cm) squares. Cut each square into 9 strips.

Step 7:

Lay a piece of plastic wrap on work surface. With a long spatula, carefully place beside each other, 1 strip of vanilla dough, 1 strip of chocolate dough and 1 strip of vanilla dough. Gently press together. Combine egg and water in small bowl and lightly brush on cookie dough to help it hold together.

Step 8:

Form a second layer on top of the first layer by placing a chocolate strip on top of the vanilla strip, the vanilla strip on top of the chocolate strip, and the chocolate strip on top of the vanilla strip. Brush again with egg wash. Make a third layer reversing the order, creating a checkerboard pattern. Repeat process with remaining dough. Wrap each of the four logs in plastic and refrigerate 30 minutes.

Step 9:

Slice each log into 1/4” (0.6 cm) thick slices; place on prepared baking sheet.

Step 10:

Bake in preheated oven for 14 to 16 minutes or until lightly golden. Transfer cookies to a wire rack to cool.

For a dash of colour and some extra fun, your kids can wash their hands and roll cookies in sprinkles or coloured sugars before baking.

Images

