

CHOCOLATE BROWNIE CANDY CANE COOKIES

INGREDIENTS

Oven Temp 350 F
Bake for - 11 mins

125 mL	margarine
200 mL	sugar
1	large egg
5 mL	vanilla
275 mL	flour
85 mL	dutch cocoa powder
1 mL	salt
1 mL	baking soda
2	candy canes, crushed

METHOD

1. In a medium bowl beat the margarine with an electric mixer till soft. Add the sugar and beat again.
2. Add the egg and vanilla and beat till smooth.
3. In a small bowl mix together the flour, cocoa, salt and baking soda.
4. Add $\frac{1}{2}$ of the flour mixture to the wet and stir with a wooden spoon.
5. Then add the second $\frac{1}{2}$ of the flour mixture and work it in with a wooden spoon. This will be more difficult and you will have to really push it against the side of the bowl to get it to form a dough. **(TEACHER CHECK)**

6. Divide the dough into 16 equal sized pieces and roll into little balls or 24 small ones on a larger cookie sheet.
7. Place evenly on the small cookie sheet and press with the bottom of the 125 mL measuring cup to flatten slightly. If bottom of cup is sticking to dough, press it in flour first.
8. When cookies come out of the oven cool, then remove to wire rack to cool. Ice with ganache or chocolate frosting and sprinkle with your choice of crushed candy canes, coconut snow or xmas colored smarties or jelly beans.

GROUP CHOCOLATE ICING

40 ml	margarine
60 ml	chocolate chips
15 ml	beaten egg
250 ml	icing sugar
25ml	cocoa

METHOD

1. Beat margarine in small bowl with electric mixer until soft.
2. Place 60ml of chocolate chips in glass custard cup and microwave at 50% power for 1 ½ minutes.
3. After removing chocolate chips from microwave, stir until chocolate chips are completely melted.
4. Add melted chocolate to margarine and beat again, then add in egg and beat again.
5. Add half of the icing sugar/cocoa mixture, and beat.
6. Add cream, beat. Add second half of icing sugar/cocoa mixture and beat.