

Chocoate Valentine Cookies

2 sticks butter, softened

1 cup firmly packed brown sugar

1 egg

2 tsp. vanilla extract

2 ¼ cups flour

¼ cup unsweetened cocoa powder

1 tsp. baking powder

¼ tsp. salt

½ tsp. ground cinnamon

Powdered sugar for decoration

Combine the butter and brown sugar and beat them together until fluffy. Add the egg and vanilla and mix well. In a separate bowl, combine dry ingredients and whisk together. Add them to the sugar butter mixture until dough just comes together. Place the dough in a plastic bag and chill for at least 1 hour. Roll out the dough on a surface, sprinkle lightly with additional cocoa until about ¼ inch thick.

Use a heart-shaped cookie cutter to cut out the cookies. Place them on a cookie sheet lined with parchment paper and bake at 350 degrees for about 10 minutes or until just barely set. Remove cookies to a rack and allow them to cool completely. Sift powdered sugar over to decorate.

**Use your imagination and frost the cookies instead of using powdered sugar. Check in the baking aisles at your local stores for additional Valentine's Day decorations to make your cookies unique!*