

MAPLE LEAF CHOCOLATE COOKIES

(cookie recipe from [Lilaloa](#) and decoration technique from [Salt and Serenity](#))

for the cookie dough:

227 g (1 cup) slightly softened unsalted butter

43 g vegetable shortening (43 grams)

300 g granulated sugar

2 large eggs (about 100 grams)

1 teaspoon vanilla paste

1/2 teaspoon salt

3/4 teaspoon baking powder

80 g unsweetened cocoa powder

490 g all-purpose flour

(if saving the dough to roll at a later time, use 420 g flour)

for the Royal Icing:

80 g egg whites

420 g powdered sugar

food dye (brown, red, orange, and yellow)

Heat oven to 375 F. Line two baking sheets with parchment paper.

Cream butter, shortening and sugar together in the bowl of a KitchenAid type mixer with the paddle attachment. Add eggs, vanilla, baking powder and salt and mix well. Stir in the cocoa until well blended.

Add flour and mix until the flour is completely incorporated and the dough holds together in a ball. Roll out on lightly floured surface, cut in the desired shapes. I like to place the baking sheet in the freezer for 5 minutes or in the refrigerator for 15 min before baking. Bake for 7 to 10 minutes, cool completely before icing.

Make the Royal icing: whisk the egg whites and powdered sugar using a KitchenAid type mixer until fully smooth. Adjust if needed with sugar or a little milk. I like to have it at around 15 second-icing consistency, because it works both for piping the edge and flooding, which is all I need for this design.

Pipe the four colors starting with brown, finishing with yellow, but feel free to play with them in other arrangements. Pull the colors with a needle or tooth pick, watch the tutorial online for details. Allow the icing to fully set at room temperature.