

- These chocolate cutout sugar cookies are soft, thick, and delicious. They're perfect for cutting out for any occasion or holiday, and great for decorating with royal icing or buttercream, or an easy sugar cookie icing. I know you're gonna love them, and I can't wait to show you how to make them today. Hi, my name is Lindsay from Life, Love and Sugar, and today we're making chocolate cutout sugar cookies. All right, so the first thing we'll do is combine our dry ingredients. We've got our all-purpose flour, natural unsweetened cocoa powder, a little corn starch. This will help your cookies keep their shape while they're baking. Baking soda, baking powder, the combination of the two actually helps keep your cookies nice and tender. And then a little salt, and we'll stir these together. All right, so now we will grab our mixing bowl and our room temperature butter, and sugar, and we'll pop this on the mixer to cream the butter and sugar together until it's nice, light in color and fluffy in texture. All right, so now it's lightened in color, it's nice and fluffy, we're ready to move on. We'll add our egg, and we can add our vanilla extract. Finally, we will add our dry ingredients in here and mix everything together. All right, it'll be thick, but it will start to come together, and once it does, you can go ahead and pop it off the mixer, and then you can see it's still, like, it definitely sticks together, but I'm not gonna keep mixing it because I don't want to overmix it and overdevelop the glutens in the flour and get myself tough cookies, so now I'm gonna just stop and use my spatula to go ahead and bring it all together. I will also scrape around the sides and down the bottom just to make sure there's not a pocket of flour somewhere that didn't quite get incorporated. Now we've got ourselves a cohesive ball here of cookie dough. We're gonna go ahead and pop it into some clear wrap and refrigerate it for at least an hour. You can do it up to a few days, you could even freeze it. Now I'll pop it in the fridge. All right, so once your cookie dough has chilled, I'm gonna cut this in half and roll the two halves separately. Two pieces of parchment paper is far less messy than, like, covering your counter in flour or cocoa powder, and it's non-stick already. I'm gonna roll these out to about a quarter inch thick. So what I like to do to make it easier to cut these out and transfer them over to a cookie sheet is actually pop 'em in the freezer for about five minutes, and then I can cut out the cookies, they're gonna keep their nice, clean, sharp edges, and then we'll cut 'em out. All right, so once your cookie dough has firmed up in the freezer, we can pull off the parchment and cut out your shapes. I'll pop these in the oven for 8 to 12 minutes and then keep rolling out cookie dough, chilling it, and baking. All right, so after baking your cookies, you're gonna wanna set them over to cool, and once they're cooled, you can decorate them however you like. There you have it. I personally love using my easy sugar cookie icing, but buttercream, royal icing would work, too, and the hearts are super fun, but you could totally make any shape for any occasion or holiday. For all of those recipes, head over to lifeloveandsugar.com.