



### Ingredients

1 3/4 cups all-purpose flour  
2/3 cup Dutch processed cocoa powder  
1/2 teaspoon salt  
1/2 cup plus 2 tablespoons granulated sugar  
1 cup unsalted butter at room temperature  
1 teaspoon vanilla extract  
2 cups semi-sweet chocolate chips melted  
Sprinkles for decorating  
85g icing sugar

### *Method*

#### STEP 1

Sift the flour, cocoa and salt together. Set aside.

#### STEP 2

In the bowl of a stand mixer, cream together the butter and sugar until light and fluffy, about 3 minutes. Mix in the vanilla extract. Slowly add in the flour mixture and mix until combined. Between two sheets of waxed paper, roll the dough 1/4-inch thick as evenly as possible.

#### STEP 3

Chill for 30 minutes.

#### STEP 4

Position a rack in the middle of the oven and preheat the oven to 350 degrees F. Line a large baking sheet with a Silpat baking mat or parchment paper. Cut out the cookies with a heart shaped or other cookie cutter. Arrange the cookies, on the prepared baking sheet.

#### STEP 5

Bake the cookies for 15 minutes, or until crisp and firm. Let the cookies cool on the baking sheet for two minutes and then transfer to a wire cooling rack to cool completely.

#### STEP 6

When the cookies are cool dip the hearts into the melted chocolate. I only dipped about 1/4 of the heart. Sprinkle the chocolate section with sprinkles, if desired. Place the heart cookies on wax paper until the chocolate is completely set up.

#### STEP 8

Note-you can use any type of cookie cutter and sprinkles. You can make these cookies for any and every holiday!