

# BUNNY CHOCOLATE SUGAR COOKIES



CANADA AGRICULTURE AND FOOD  
MUSEUM – MUSÉE DE L'AGRICULTURE  
ET DE L'ALIMENTATION DU CANADA

**Program**

Online

**Location:**

This spin on the classic sugar cookie offers up the perfect balance of chocolate and sweetness.

## Ingredients

- 1 cup (250 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 1 large egg, at room temperature
- 1 tbsp (15 mL) vanilla extract
- 2 cups (500 mL) all-purpose flour
- 2 tbsp (30 mL) corn starch
- $\frac{3}{4}$  cup (175 mL) cocoa powder (natural or Dutch process)
- $\frac{1}{2}$  tsp (2.5 mL) salt

## Preparation

1. Using a stand mixer or a hand mixer, cream the sugar and softened butter together until light and fluffy.
2. Add the egg and the vanilla extract, then mix well.
3. In a separate bowl, combine the all-purpose flour, corn starch, cocoa powder, and salt. Gradually add to the creamed mixture. Mix until combined.
4. Divide the dough and form it into two discs. Wrap in parchment paper, then chill in the refrigerator for at least 1 hour.

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5. When ready to bake, preheat your oven to 400°F (200°C). Remove one disc at a time from the fridge.
6. Line a baking sheet with parchment paper and set aside.
7. Lightly dust your work surface and your dough with cocoa powder. Using a rolling pin, roll the dough to about ¼ inch thick.
8. Use the rabbit cookie cutters to cut dough into shapes, and place on prepared cookie sheet.
9. Bake for six to eight minutes, being careful not to overbake! Cookies are done when the edges are firm and the centre is still soft.
10. Allow cookies to cool on the sheet for five minutes, then transfer to a wire rack to cool completely.
11. Enjoy!