

## Chocolate Fudge Cookies



A simply rich butter cookie that you will not stop at just one.

Makes about 3 dozen

2 baking sheets prepared with parchment paper

Preheat oven to 350°F

1 cup	all-purpose flour
3/4 cup	unsweetened cocoa powder
3/4 tsp	baking powder
3/4 tsp	sea salt
3/4 cup	unsalted butter, softened
2 cups	granulated sugar
1 jumbo	egg
1-1/2 tbsp	pure vanilla extract
1-1/2 tsp	dark rum

1. In a bowl, whisk flour, cocoa powder, baking powder and sea salt. Set aside.
2. In mixing bowl with paddle attachment cream butter, sugar, egg, vanilla and rum on medium speed until fluffy.
3. Add flour mixture and mix only until blended.
4. Place dough into a "log" wrapping it with parchment paper and twisting the sides like a big piece of candy. Refrigerate for 20 minutes.
5. Slice dough in 1/4" discs, place on prepared cookie sheet and bake for 9-12 minutes or until firm. Cool on baking sheet before removing.