

From the kitchen of Mrs. Saint Nick



Chocolate Snow Balls—Makes 4 dozen cookies.

Ingredients

$\frac{3}{4}$ cup salted butter, $\frac{3}{4}$ cup granulated sugar.
1 and $\frac{1}{2}$ cups all-purpose flour, 1 and $\frac{1}{2}$ teaspoon baking powder
1 teaspoon ground cinnamon, $\frac{1}{2}$ teaspoon ground black pepper
 $\frac{1}{4}$ teaspoon ground allspice, big pinch teaspoon cayenne pepper
 $\frac{3}{4}$ cup unsweetened cocoa powder
1 large egg
1 and $\frac{1}{2}$ teaspoons vanilla extract
White chocolate chips and more granulated sugar for rolling.

Directions

Combine butter and sugar in mixer. Add egg and vanilla. Combine the flour baking powder, spices and cocoa and add just until blended. Refrigerate at least an hour or until you can work with it. Using your hands take a small ball of dough and flatten it into the size of a quarter. Tuck in five white chocolate chips and roll into a ball with them hidden inside. Now place them on a cookie sheet and freeze. When frozen store them in a tightly sealed container or freezer bag. To bake, remove from freezer. They thaw quickly. Roll each one in sugar, place on baking sheets lined with parchment paper or baking mats. They remain balls, so you can place them fairly close together. Bake in 350 preheated oven for 8 minutes. Don't over bake. Cookies will be soft in the center.

