

Dark Chocolate Sablés

Difficulty: Medium **Yield:** 40 cookies

Ingredients:

- 1 1/2 cups all-purpose flour
- 1/3 cup Dutch processed cocoa powder
- 1/2 teaspoon baking soda
- 1/8 teaspoon salt
- 8 tablespoons (1 stick) unsalted butter
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 1 large egg
- 2 cookie sheets lined with parchment paper
- 1/3 cup Demerara sugar

Preparation:

1. Measure out the cocoa powder (spooning it out into the measuring cup over a plate works best to avoid a mess) and flour (careful not to pack it) into a bowl, then sift together to get rid of any clumps. Once sifted, add baking soda and salt to dry mixture.
2. In an electric mixer with the paddle attachment, beat together the butter and sugar on medium speed until light and fluffy, about 4 to 5 minutes, then beat in the vanilla and egg. Continue beating until the mixture is very smooth, about 2 more minutes.
3. Scrape the sides of the bowl and beat in the dry mix on a slow speed.
4. Scoop the dough out onto a sheet of parchment paper. Roll one side of the parchment paper over the side of the dough, and press a dull edge against the seam, slowly forcing the dough into a cylindrical shape. Repeat process until the cylinder is about 2 inches in diameter (This will be fairly close to the diameter of your baked cookies).
5. Chill the dough an hour, or until firm (or freeze it to bake off later).
6. Preheat the oven to 350 degrees.
7. Sprinkle the Demerara sugar over the cylinder, and roll in the parchment paper until the entire surface is covered. Slice the cookies about 1/4-inch thick, rotating as you slice to keep the cookies circular.
8. Place the cookies on the cookie sheets (don't worry about leaving too much space between them – they do not expand much as they bake).
9. Bake for 12 minutes (if baking on different racks, switch halfway through).
10. Allow cookies to cool and enjoy!