

FUDGE STRIPE COOKIES

Recipe from Bravetart via Annie's Eats

Ingredients:

- 1 3/4 cup all-purpose flour
- 1 1/2 t baking soda
- 6 T light corn syrup
- 1/2 cup canola oil or melted clarified butter
- 2 T vanilla extract
- 10-ish oz. dark chocolate, chopped and melted

Directions:

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. Combine the flour and baking soda in the bowl of an electric mixer and stir briefly. Add in the corn syrup, oil or butter, and vanilla. Mix until a dough comes together. Form into a disc, wrap in plastic and chill for 10-15 minutes.
3. Roll out the dough on a lightly floured surface to about a 1/4-inch thickness. Cut out using a 2 1/2 inch round cookie cutter and a tiny round cutter or pastry tip to cut a small hole in the center. Poke lightly with the tines of a fork. Reroll dough scraps cutting out more cookies until dough is all used up. Bake until just barely browned 7-9 minutes. Transfer cookies to a cooling rack to cool completely.

4. When cookies are completely cool, melt the chocolate in a heatproof bowl set a few inches over a pot of simmering water. One at a time dip the bottom of each cookie lightly in the melted chocolate so that is covered in a thin layer. Transfer back to parchment-lined baking sheets to set. Use the remaining chocolate to create a thin striped pattern over the surface of the cookies. Using a plastic bag it a teeny corner cut out works fabulously. Chill in the fridge until chocolate sets.

