

## Holy Kakow Chocolate Sugar Cookies

### Ingredients

3 ounces holy kakow cocoa powder (Sub holy kakow raw organic cocoa powder for a lighter chocolate flavor)

1 cup butter (Sub extra virgin coconut oil for a coconuty twist)

1 cup evaporated cane juice

1 large egg

1 teaspoon vanilla extract (Singing Dog 2x is my preference)

2 cups all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

\* Add fresh grated ginger approximately 2-3 ounces for chocolate ginger-snaps.

### Method

Preheat Oven to 375°

Melt oil/butter in pot on low while adding the cocoa powder until completely combined.

Stir 1 cup sugar into chocolate/oil mixture until well blended.

Let the mixture cool so you don't cook the egg.

Stir in egg and vanilla until completely blended.

Mix in flour, baking soda and salt.

Refrigerate 30 minutes.

Shape dough into 1" balls; roll in additional sugar.

### Note:

(If flatter, crisper cookies are desired, flatten balls with bottom of drinking glass.) Bake 8-10 minutes or until set. Remove from cookie sheets to cool on wire racks. Decorate with candied lemon or ginger.