

CHOCOLATE-BLACK PEPPER COOKIES

- 1½ cups all-purpose flour
- ¾ cup unsweetened Dutch-process cocoa powder
- ¼ tsp. coarse salt
- ¼ tsp. finely ground pepper, plus more for sprinkling
- 1 tablespoon plus 1 tsp. good-quality instant espresso powder
- ½ tsp. ground cinnamon
- ¾ cup (1½ sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1 large egg
- ½ tsp. pure vanilla extract
- Coarse sanding sugar, for rolling

Sift together flour, cocoa powder, salt, pepper, espresso powder, and cinnamon into a large bowl; set aside. Put butter and granulated sugar in the bowl of an electric mixer fitted with the paddle attachment; mix on medium speed until pale and fluffy, about 3 minutes. Mix in egg and vanilla. Reduce speed to low. Add flour mixture; mix until just combined.

Turn out dough onto a piece of parchment paper, and roll into a 2-inch-diameter log. Roll log in the parchment. Refrigerate at least 1 hour or overnight.

Preheat oven to 350 degrees. Remove log from parchment paper. Let soften slightly at room temperature, about 5 minutes. Roll log in sanding sugar, gently pressing down to adhere sugar to dough. Slice into ¼-inch-thick rounds. Place rounds on baking sheets lined with parchment paper, spacing 1 inch apart. Sprinkle each round with freshly ground pepper. Bake cookies until there is slight resistance when you lightly touch centers, about 10 minutes.



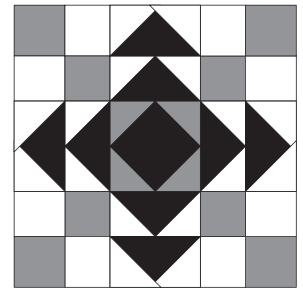
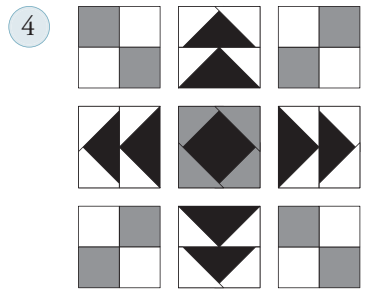
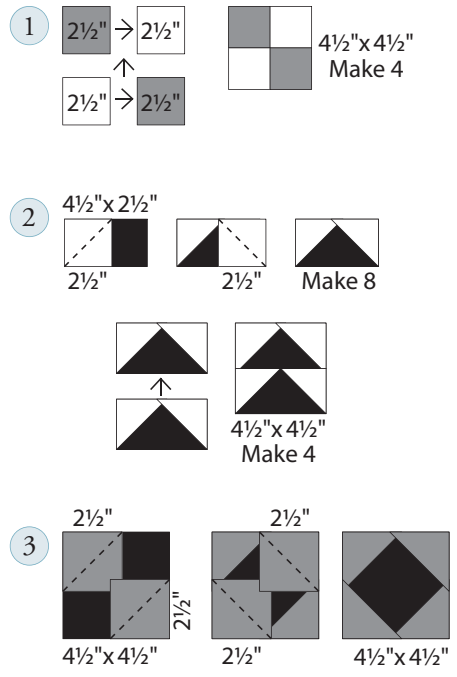
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FERRIS WHEEL

from *Oliver & S*

- Print 1 (9" x 22"): 3-2½" x 22" subcut 24-2½" x 2½"
- Print 2 (9" x 22"): 2-2½" x 22" subcut 12-2½" x 2½"
- Print 3 (9" x 22"): 1-4½" x 4½" 8-4½" x 2½"

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12½" x 12½" with seams