

100% EMPLOYEE OWNED



Black Cocoa

POWDER



Super-dark Dutch-process cocoa.

For intense, dark color and unsweetened chocolate highlights,
or as an accent with other cocoas. 10%-12% cocoa fat.

Ⓢ NET WT 14 OZ (397g)

Black Cocoa Faux-Reos

MAKES ABOUT 27 SANDWICH COOKIES

Black Cocoa makes these cookies dark as a moonless night with a complex bittersweet flavor.

COOKIES

- 1 cup + 2 tablespoons (223g) granulated sugar
- 12 tablespoons (170g) butter, at room temperature
- 1/2 teaspoon salt
- 1 teaspoon espresso powder
- 1 large egg
- 1 tablespoon (14g) cold water
- 1 teaspoon vanilla extract
- 1 1/2 cups (180g) King Arthur Unbleached All-Purpose Flour
- 3/4 cup (64g) Black Cocoa Powder

FILLING

- 2 1/2 cups (283g) confectioners' sugar
- 1/2 cup (92g) vegetable shortening
- 1 teaspoon vanilla extract
- 2 teaspoons cold water

DIRECTIONS

For the cookies: Beat together sugar, butter, salt, and espresso powder. Mix in egg, water, and vanilla, then flour and cocoa. The dough will be very stiff.

Roll 2 teaspoons of dough into balls. Place 2" apart on two lightly greased or parchment-lined baking sheets. Dip the flat bottom of a glass in cocoa to prevent sticking, then flatten cookies to 1/8" to 3/16" thick.

Bake in 325°F preheated oven 18 to 20 minutes. Watch closely at the end of the baking time so cookies don't scorch. Transfer to rack and allow to cool completely.

For the filling: Beat together sugar, shortening, and vanilla. Mixture will be dry at first but will come together. Add water, beating until smooth and spreadable.

Scoop 1 tablespoon filling in center of one cookie and place another cookie on top, and squeeze to distribute filling evenly. Repeat with remaining cookies.

BEST IF USED BY:

Nutrition Facts

79 servings per container

Serving size 1 tbsp (5g)

Amount per serving

Calories 15

% Daily Value*

Total Fat 0.5g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 2g 1%

Dietary Fiber 2g 7%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0mcg 0%

Calcium 8mg 0%

Iron 2mg 10%

Potassium 309mg 6%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: BLACK COCOA (PROCESSED WITH ALKALI).

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

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Store cool and dry.



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

**BAKER'S
HOTLINE**

855-371-BAKE (2253)

KingArthurBaking.com/bakers-hotline

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