

CHECKERBOARD COOKIES

Makes about 50 Cookies

Ingredients:

1 ¼ cup	Softened butter
1 cup	Brown sugar (packed)
½ cup	Granulated sugar
2	Eggs
¼ tsp	Vanilla extract
4 cups	All-purpose flour
1 tsp	Baking powder
1 tsp	Salt
¼ tsp	Baking soda
2 oz.	Melted dark (or unsweetened) chocolate



Directions:

- In a large bowl, cream together the butter and the sugars until they're light and fluffy.
- Beat in the eggs and the vanilla until smooth.
- In a separate bowl, combine the flour, baking powder, salt and baking soda. Gradually add these dry ingredients to the wet mixture and blend. When the dough starts to come together, add more flour. Mix until it's well incorporated.
- Divide the dough in half and mix the melted chocolate into one half. Wrap both halves of dough in plastic wrap and refrigerate for about one hour.
- Divide each piece of dough into quarters (you will end up with 4 pieces of plain dough and 4 pieces of chocolate dough). Roll out one piece of dough between two sheets of wax paper (softening it in your hands for a few seconds before rolling, if necessary) to form a 6"x4" rectangle that is ½-inch thick. Use a knife to straighten the edges or trim to the correct size.
- Place the dough with the short side facing you and slice it into 8 long pieces (½-inch wide). Repeat with the chocolate dough (you will have 16 pieces total).
- Stack the strips on top of each other in groups of 4, alternating between plain and chocolate. Then push all four stacks together (again alternating) to form a block. Press firmly throughout to make sure the dough sticks together, then wrap in plastic wrap and refrigerate for 1 hour.
- Use a knife to cut slices ¼-inch thick. Place the cookies on a baking sheet 1 inch apart and bake at 375°F for 10 minutes (or until just set).

Baking Tips:

- While rolling your dough, use your hands or the edge of a knife to help shape the dough into a rectangle.