

JUNIOR COOKIES

To Honor Our Tricolor Miniature Dalmatian

category: Cookies

prep time : 25 minutes

baking time : 20 minutes

kitchen time : 45 minutes

yield: 16 cookies

Ingredients:

For Cookies

- 1 1/4 cups all-purpose flour
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1/3 cup well-shaken buttermilk
- 1/2 tsp. vanilla
- 5 1/3 Tbsp. softened unsalted butter
- **1/2 cup granulated sugar**
- 1 large egg

For Icing

- 1 1/2 cups confectioners sugar
- 1 Tbsp. light corn syrup
- 1/4 tsp. vanilla
- 1 to 2 Tbsp. water
- 2 Tbsp. dutch process cocoa powder
- 1/4 cup butterscotch chips

Directions:

Make Cookies

1. Preheat oven to 350°F.
2. Whisk together flour, baking soda, and salt in a bowl.
3. Stir together buttermilk and vanilla in a cup.
4. Beat together butter and sugar in a large bowl with an electric mixer until pale and fluffy, about 3 minutes.
5. add egg, beating until combined well.
6. Mix in flour mixture and buttermilk mixture alternately at low speed, beginning and ending with flour mixture
7. Mix until smooth.
8. Spoon 2 Tbsp. of batter about 1 inches apart onto a buttered large baking sheet.
9. Place in middle of oven.
10. Bake 12 to 14 minutes, until tops are puffed and pale golden, and cookies spring back when touched.
11. Transfer with a metal spatula to a rack.
12. Cool cookies to room temperature, about 5 minutes.

Make Icing

13. Put confectioners sugar, corn syrup, vanilla, and 1 tablespoon water in a small bowl
14. Stir until smooth.
15. Transfer quarter of icing to another bowl and stir in cocoa.
16. Add more water, 1/2 teaspoon at a time, to thin to same consistency as white icing.
17. Melt butterscotch chips in microwave.
18. Add a little water, 1/2 teaspoon at a time, to thin to same consistency as white icing.
19. Ice cookies:
20. Turn cookies flat sides up.
21. Spread white icing.
22. Dot with chocolate and butterscotch icings, in a dalmatian pattern.
23. Wait at least 5 minutes.

Junior is our tricolor miniature dalmatian. He doesn't eat chocolate... but likes it when we do. You will have to multiply the recipe by approximately 8 to make 101 (with some left over for tasting).