

Chocolate Frosting Cookies



Cookies

4 ounces cream cheese, softened
1 1/2 tablespoons butter, softened
1/2 cup packed brown sugar
1/4 cup cocoa powder
1 tablespoon milk
1 1/2 teaspoons vanilla extract
3 cups powdered sugar
1/2 cup finely chopped pecans
3/4 cup miniature semi-sweet chocolate chips

Coating

2 tablespoons powdered sugar
1 tablespoon cocoa powder

In a medium bowl, beat cream cheese and butter until fluffy. Add brown sugar and cocoa powder. Mix well. Add milk and vanilla extract. Mix well. Add powdered sugar, 1 cup at a time, mixing well after each addition. Add pecans and mix well. Add chocolate chips and gently mix until just combined. Set aside.

In a small bowl, combine powdered sugar and cocoa powder. Mix well. Roll teaspoons of batter into 1 inch balls. Roll and coat balls in sugar mixture. Place balls onto a parchment lined baking sheet.

Refrigerate cookies until ready to serve. Store in the refrigerator in an air tight container.

Makes 3 dozen cookies

Cook's Note: *Electric mixer required.*

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