

Dark Chocolate Cream Cheese Cookies

Total time: 1 hour 30 minutes

Servings: 30 cookies (each individual cookie is a serving)

Ingredients:

¾ cup soft red winter wheat flour
¾ cup white long grain fancy rice flour
½ cup dark cocoa powder
½ tsp salt
1 cup granulated sugar
½ cup butter
4 ounces cream cheese
1 large egg
2 tsp vanilla extract
½ tsp baking powder

Directions:

1. Mix baking powder, salt, soft red winter wheat flour, white long grain fancy rice flour, and dark cocoa powder together until completely brown. Set aside until step 3.
2. Mix butter and cream cheese together in a separate bowl. Add sugar to this mixture and mix until light and fluffy. Beat in the egg and vanilla extract.
3. Combine mixtures from steps 1 & 2 in one bowl and mix until texture is sticky.
4. Put the mixture in a container with a lid and let it chill in the refrigerator for 1 hour.
5. Preheat the oven to 375 degrees fahrenheit and roll portions of the combined mixture (about two tbsps in size) into a ball onto a greased cookie sheet about two inches apart with water damp hands.
6. Bake in the oven for 15 minutes.
7. Take the cookies out of the oven and let them cool for 15 minutes. Then enjoy them!

*In order to obtain lengthy shelf life (2 weeks) for the cookies, package in an airtight sealed container.