

Fudge Stripe Cookies

Jacob · 28/09/2024



Prep Time

12 mins

Difficult

Medium

Servings

2 hrs 47 mins

Description

Who doesn't like a chocolate striped cookie? These copycat fudge stripe cookies taste just like your childhood Keebler favorites but improved with real chocolate and an all-butter cookie. They're made with a simple sugar cookie dough that is very easy to work with and roll out. I used semisweet chocolate to echo the sweeter taste of the Keebler originals but you can of course use any chocolate you like.

Ingredients

- 1 cup unsalted butter
- softened - $\frac{3}{4}$ cup granulated sugar - 1 large egg - 1 $\frac{1}{2}$ teaspoons vanilla extract - $\frac{1}{2}$ teaspoon kosher salt - 2 $\frac{1}{2}$ cups all-purpose flour - 1 (12 ounce) bag semisweet chocolate chips

Instructions

1. Combine butter and sugar in a stand mixer and beat with the paddle attachment on medium speed until light and fluffy
2. about 3 minutes
3. stopping to scrape down sides of the mixing bowl once or twice. Add egg
4. vanilla
5. and salt; beat until well-incorporated
6. about 30 seconds. Reduce mixer speed to low and gradually add flour
7. beating on low until just combined
8. about 1 minute. Dotdash Meredith Food Studios Divide dough in half
9. and flatten each half into a 1/2-inch-thick disk. (Disks will be about 12.5 oz. each.) Wrap each disk in plastic wrap
10. and chill until firm
11. at least 30 minutes or up to 2 days. Dotdash Meredith Food Studios Line two baking sheets with parchment paper; set aside. Working with one disk at a time
12. roll dough on a lightly floured surface to 1/4-inch thickness. If desired
13. prick the dough with a docking tool or run over the dough with an embossed rolling pin to create a decorative texture. If you do not have a docking or decorating tool
14. use a meat mallet to emboss the dough: apply the mallet textured-side down and lightly tap the center of the smooth side with the heel of your hand
15. and repeat
16. being sure to line up decorative scores. Dotdash Meredith Food Studios Cut out rounds with a 2-inch round cutter. Place rounds 1-inch apart on the prepared baking sheets. Repeat with second dough disk
17. then gather all dough scraps and discard. Dotdash Meredith Food Studios Using a 1/2-inch cutter or piping tip
18. cut out and remove the center of each dough round to create a donut shape. Reserve any extra dough for another use. Chill cut-out cookies until firm
19. about 30 minutes. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Bake cookies
20. one sheet at a time
21. in the preheated oven until edges begin to brown
22. about 12 minutes. Cool cookies on the baking sheet for 10 minutes. Transfer cookies to a wire rack
23. and cool completely
24. about 30 minutes. Repeat with second baking sheet. Dotdash Meredith Food Studios Place chocolate in a medium microwave-safe bowl. Microwave on HIGH until melted
25. about 2 minutes
26. stopping to stir every 30 seconds. Transfer 1/4 cup of the chocolate to a piping bag and cut a 1/8-inch hole at the end. Place wire rack over a parchment lined baking sheet. Dotdash Meredith Food Studios Pipe four stripes across the top of each cookie. Dip the base of each cookie into the bowl of melted chocolate
27. scraping the excess off on the side of the bowl. Place chocolate-side down on a clean parchment-lined baking sheet. Chill until chocolate is set
28. about 10 minutes. Dotdash Meredith Food Studios Store cookies in an airtight container in the refrigerator for up to 4 days. Dotdash Meredith Food Studios Cook's Note: If dough is too sweaty or warm to cut out the center into a neat donut shape
29. chill the whole rounds first and cut out the center pieces after chilling.