



# Snow-Topped Chocolate Cookies

Crunchy on the outside and soft and chewy on the inside, these cookies, topped with “snow” and made with Bison Cottage Cheese, are a delight that the entire family will love.

Servings	Prep Time	Cook Time	Total Time
24	15m	15m	30m

## Ingredients

- ½ cup Bison Cottage Cheese
- ¾ cup all-purpose flour
- ¼ cup cocoa powder
- ¾ cup sugar
- ¼ tsp salt
- ½ tsp baking powder
- 6 Tbsp soft butter
- 1 egg
- 1 tsp vanilla extract
- 1 cup or more sifted confectioners’ sugar

## Instructions

1. Preheat the oven to 375°F.
2. Sift flour, cocoa powder, salt, and baking powder into a bowl and set aside.
3. Beat the soft butter, sugar, and egg with whisk until creamy.
4. Add vanilla extract and Bison Cottage Cheese to egg mixture. Beat with whisk until combined.
5. Using a wooden spoon or rubber spatula, incorporate dry ingredients until a loose dough is formed.
6. Form dough into small balls, about 2 inches in diameter, roll in confectioners’ sugar, and place onto a baking sheet lined with parchment paper. Bake for 10-12 minutes.
7. Transfer cookies to wire rack and cool completely. Then serve and enjoy!

