

# Mary Knapp's Chocolate Cookies

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## Why the Recipe is Special

In my family, we make these cookies every year at Christmas time. They resemble the tops of cupcakes mounded with butter cream frosting and holiday sprinkles. Mary Knapp was our neighbor growing up and while I know that she likely didn't create this recipe, it has always been known to our family by her namesake. The directions passed along to us are rather imprecise making for a fun holiday baking adventure.

## Ingredients

1 cup brown sugar  
1/2 cup shortening  
1 egg  
1 - 2 oz squares of melted semi-sweet chocolate  
OR  
6 - 8 tablespoons baking cocoa and 1 tablespoon Crisco  
3/4 cup sour milk (you can make this by mixing a ratio of 1 tablespoon vinegar or lemon juice to 1 cup milk)  
1 teaspoon baking soda  
1 teaspoon salt  
1 1/2 cup to 2 cups flour

## Directions

Preheat the oven to 375 degrees.  
In a large bowl, mix sugar, shortening, egg, and chocolate/cocoa together.  
Mix in sour milk then the dry ingredients.  
Use a spoon to drop tablespoons of batter on a lightly greased cookie sheet. They do spread a little bit so leave some room between cookies.  
Bake for 10-15 minutes. Let them cool for a minute or two and then remove to a wire rack.  
Once cooled, top using your favorite butter cream frosting and some festive sprinkles to finish. Enjoy!