

# Edible Cookie Bowl



## Kid Stuff

Instead of a cookie bowl, make individual cookies to fill the cookie jar. Prepare the dough as recipe directs. Shape into 1-inch balls. Place balls, 2 inches apart, on cookie sheets. Flatten slightly. Bake until edges are firm, about 10 minutes.

## Freezer Option

Wrap the cooled cookie bowl in an airtight enclosure of plastic wrap; store in the freezer for up to 1 month. Thaw bowl, wrapped, at room temperature for about 30 minutes.

**BAKING TIME**  
10-12 minutes

**GOOD IDEA** Bake a few smaller cookie bowls and serve with ice cream for a fun dessert treat.

## Variations

### A Candy Dish

For a delicious touch, fill a small cookie bowl with little chocolate candies.

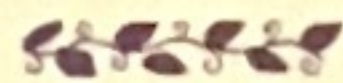


### All Wrapped Up

Offer a cookie bowl as a gift. Wrap in colorful cellophane paper and tie with ribbon.



## You Will Need



### FOR THE COOKIES

- 1 1/4 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/4 cup blanched, slivered almonds, finely ground
- 1/2 teaspoon salt
- 4 tablespoons (1/2 stick) margarine, softened
- 2/3 cup sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- assorted cookies

### SPECIAL AIDS

- loaf pan
- 1 1/2-inch cookie cutter with scalloped edges

### MAKES 1 COOKIE BOWL

## Kitchen Tips

To blanch whole almonds, place them in a bowl and cover with boiling water. Drain water, then slip off the skins by squeezing the almonds between your index finger and thumb. Pat dry with paper towels. Spread the almonds on a baking sheet in a single layer. Bake at 325° F. for about 10 minutes.

## Step by Step

### MAKING THE COOKIE DOUGH

1. Cover the outside of a loaf pan with foil. Spray with vegetable cooking spray.
2. In a medium bowl, mix together flour, cocoa powder, almonds and salt. In a large bowl, using an electric mixer set on medium speed, beat together margarine, sugar, egg and vanilla until light and fluffy. Beat in flour mixture.

### SHAPING THE COOKIE BOWL

1. Preheat oven to 350° F. Roll dough out to 1/8-inch thickness. Using a 1 1/2-inch cookie cutter with scalloped edges, cut out shapes. ▼



2. Cover prepared loaf pan with cutouts, overlapping them slightly. ▼



### BAKING THE COOKIE BOWL

1. Bake cookie bowl until edges are firm, about 10 to 12 minutes. Transfer pan to a wire rack and cool completely.
2. To remove the cookie bowl, carefully lift it off the foil-lined loaf pan. Remove foil. ▼



3. Arrange other cookies in the cookie bowl. Cover loosely with plastic wrap until ready to serve.

## Attention to Detail

Make a round cookie bowl by overlapping and molding the cookie dough disks over a round bowl. Use different shaped oven-proof bowls to make a varied selection of cookie bowls.

