



Fudgy Cocoa Bites

Using cocoa powder instead of melted baking chocolate is one of the secrets to baking soft cookies (another is using shortening instead of margarine or butter.) If you're looking for a change from brownies, this is a great melt-in-your-mouth alternative.

1 c shortening
1 c sugar
2 Tbl water
1 tsp vanilla
2 eggs
2 c all-purpose flour
1/2 c cocoa
1 tsp salt
1/2 tsp baking powder

Preheat oven to 375 degrees. Bake for 9 minutes.

In a large bowl, combine shortening, sugar, water, and vanilla, using an electric mixer and beating until smooth. Add eggs and mix until blended. Mix flour, cocoa, salt and baking powder slowly into shortening mixture, using low then medium speed.

Drop by Tablespoon onto ungreased cookie sheets. Bake 9 minutes at 375 degrees. Makes about three dozen. Store in a covered container to keep the softness.

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