THE J.M. SMUCKER Co

Glazed Chocolate Hearts

Prep Time	Cook Time	Serves	Difficulty
1 hr	10 mins	50	N/A

Ingredients

- 1 cup (250 mL) granulated sugar
- 1/2 cup (125 mL) All Vegetable Shortening
- 1/2 cup (125 mL) butter, softened
- 1 tsp (5 mL) vanilla extract
- 1 egg
- 4 oz (125 g) semi-sweet chocolate, melted
- 2 cups (500 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1/2 tsp (2 mL) baking powder
- 1 pinch salt
- **Glaze:**
- 2 cups (500 mL) icing sugar
- 1/2 cup (125 mL) cocoa powder
- 1/3 cup (75 mL) cold water
- white chocolate drizzle (optional)
- 8 oz (250 g) chopped white chocolate, melted

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease or line baking sheets with parchment paper.

Step 2:

Beat sugar, shortening and butter in large mixing bowl until light. Beat in egg, vanilla and melted chocolate. Add remaining dry ingredients until blended. Refrigerate dough, covered, for 1 hour.

Step 3:

Divide dough into 4 pieces. On a well floured surface roll each piece to 1/4 inch (5 mm) thickness. Using a 2” (5 cm) heart cookie cutter, cut into shapes and place on prepared baking sheets. Gather up scraps and repeat with remaining dough.

Step 4:

Bake in preheated oven 8 to 10 minutes. Let sit on baking sheet 1 to 2 minutes. Cool on wire racks.

Step 5:

Combine icing sugar, cocoa and water in a bowl. Brush a thin coating of icing over cookies. Allow to dry. If you want, drizzle melted white chocolate over cookies. Allow chocolate to harden before storing.

You can use different size cookie cutters; just remember your yield will vary.

Images

