

# SWEET EDIBLE COOKIE SPOONS

By: Simply Creative Chef Rob Scott

## Ingredients:

2 cups all-purpose flour, plus more for surface  
½ teaspoon baking powder  
¼ teaspoon salt  
4 ounces unsalted butter, softened  
1 cup sugar  
1 large egg  
1 teaspoon pure vanilla extract

## Directions:

- Whisk together flour, baking powder, and salt
- Cream butter and sugar until pale and fluffy
- Mix in egg and vanilla
- Gradually add flour mixture and mix until dough comes together
- Shape dough into 2 disks, wrap each in plastic, and refrigerate at least 1 hour (or up to 2 days)
- Preheat oven to 325 degrees F
- Roll out 1 disk of dough to just under ¼ inch thick on a lightly floured surface
- Using a paring knife, cut out spoon shapes, each about 3 inches long and put on parchment paper
- Transfer to baking sheets
- Chill in freezer for 15 minutes
- Roll out scraps and repeat once
- Bake until cookies are golden around the edges, about 12 minutes
- Transfer sheets to wire racks to cool