

**Chocolate Wafers**  
**From The Cook's Life**  
**Makes one 12 by 17 inch sheet,**  
**24 2-inch rounds or 30 rectangles**

Use this dough to make chocolate cookie crumbs for cheesecake or tarts. Or cut round or square wafers for other desserts. These make great ice cream sandwich wafers.

½ cup (1 stick) butter, room temperature  
¾ cup granulated sugar  
2 teaspoons vanilla extract  
1 egg  
1½ cups all-purpose flour  
½ cup cocoa powder  
¼ teaspoon salt

Preheat oven to 350 degrees. Lightly grease a 12 by 17 inch half sheet pan or two 9 by 13 pans. Set aside.

Beat the butter and sugar together until light and fluffy. Add vanilla and egg and beat again. Add flour, cocoa powder and salt and mix until thoroughly combined. Dough will be stiff and slightly dry.

Press dough into a thin layer on the prepared baking sheet(s). It is easier to get it even if you dollop it out in about 10 globs before you start pressing. Try to get the dough in a layer about ⅛ inch thick. Don't obsess over it, especially if you are making crumbs with it later.

Bake the dough for 5-7 minutes, or until set and slightly shiny on top.

If you are making rounds or rectangles, cut the shapes with a cookie cutter or sharp knife as soon as you take the pan out of the oven. By the time you get done cutting, the wafers will have firmed up enough to move them to a wire rack to cool.

If you are making crumbs, cut the wafer sheet into rough rectangles and use a spatula to move them to a wire rack to cool. Once the wafers are cool, process them in a food processor until crumbs form.

Store wafers or crumbs in an airtight container until ready to use. The cookies are very soft, but good keepers. After a few days they will start to dry out slightly. Freeze to keep them at their freshest if you aren't using them within 3-4 days.