

Marbled Chocolate Christmas Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
40 servings	20 minutes	8 minutes	30 minutes

Ingredients

For the Dough:

550 g (4 1/2 cups) all-purpose flour
250 g (1 cup) unsalted butter, softened
260 g (1 1/4 cups) granulated sugar
2 medium eggs
1/2 tsp vanilla powder (or 1 tsp vanilla extract)
1 pinch salt

For the Decoration:

150 g (5.3 oz) white chocolate couverture, melted
150 g (5.3 oz) dark or milk chocolate couverture, melted

Directions

Make the Cookie Dough:

- 1 In a large mixing bowl, combine the butter, sugar, and vanilla powder. Cream together until light and fluffy. Add the eggs one at a time, mixing well after each addition. Gradually incorporate the flour and salt until the dough comes together. Wrap the dough in plastic wrap and refrigerate for at least one hour. Chilling the dough ensures it's firm and easy to roll out.

Roll & Cut the Cookies:

- 2 Once the dough has chilled, roll it out on a floured surface to about 0.5 cm (1/4 inch) thickness. Use your favorite holiday-themed cookie cutters to cut out shapes—stars, snowflakes, Christmas trees, or classic circles work beautifully. Transfer the cut-out cookies onto a baking sheet lined with parchment paper.

Bake to Perfection:

- 3 Preheat your oven to 200°C (390°F) for traditional top-and-bottom heating. Bake the cookies for 8–9 minutes, just until they are set but not browned. The pale golden color of these cookies is key to letting the chocolate decoration shine. Let the cookies cool completely on a wire rack before decorating.

Melt and Marble the Chocolate:

- 4 Melt the white chocolate and dark chocolate separately in heatproof bowls over a simmering pot of water or in the microwave in 20-second increments. Stir until smooth.

- 5 To create the marbled effect, spoon a generous amount of white chocolate onto the top of each cookie. Add small drops or lines of dark chocolate on top of the white chocolate. Using a toothpick or skewer, gently swirl the dark chocolate into the white chocolate, creating elegant marbled patterns. Gently dip the cookies into the melted chocolate, allowing any excess to drip off for a smooth and elegant finish.

Let the Chocolate Set

- 6 Place the decorated cookies on a sheet of parchment paper and allow the chocolate to set completely. You can speed up this process by placing the cookies in the refrigerator for about 15 minutes. Once the chocolate is firm, your marbled Christmas cookies are ready to be shared and enjoyed!