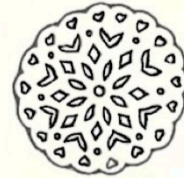


Snow On Chocolate Cookies

Very thin and crunchy, with an intensely chocolate, not-too-sweet taste, these cookies look as good as they taste. The dark, almost black, chocolate covered with a drift of snowy-white confectioners' sugar is quite striking.

1 cup + 2 tablespoons granulated sugar
3/4 cup (1 1/2 sticks) unsalted butter, melted
1/4 teaspoon salt
1 egg
1 tablespoon rum, Amaretto or Framboise
1 1/2 cups KA Unbleached All-Purpose Flour
3/4 cup Dutch-process or natural cocoa
(Dutch-process will make a darker,
more "chocolatey" cookie)



Cream the butter and sugar, add the salt, egg and liqueur, and beat until smooth. Stir in the flour and cocoa well, but don't overbeat. Form into a 1 1/2 inch-diameter log, wrap in parchment or plastic wrap, and refrigerate overnight, or until firm. Slice the dough 1/8-inch thick and put the rounds on lightly greased or parchment-lined baking sheets, close together; they won't spread. Bake in a preheated 350°F oven for 13 to 14 minutes. (It's hard to tell when they're done, but if they start to get dark around the edges, they're overdone.) Remove from the oven, cool, and sift with confectioners' sugar. Yield: 7 dozen cookies.