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 four, 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 our scraps and repeat once
* Bake until cookies are golden around the edges, about 12 minutes
* Transfer sheets to wire racks to cool