



Edible Cookie Basket

Fill the basket with your favorite cookies or candies

1-1/4 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/4 cup almond flour
1/2 cup teaspoon salt
4 Tablespoons unsalted butter, softened
2/3 cup granulated sugar
1 egg
1/2 teaspoon vanilla extract

Need: 8-1/2-inch loaf pan; 1-1/2-inch round cookie cutter with scalloped edges

Prepare the Cookie Dough:

- Cover the outside of the loaf pan with foil. Spray the outside with vegetable cooking spray. In a medium bowl, mix together, flour, cocoa powder, almond flour, and salt.
- In a large bowl, using a mixer on medium speed, beat together, butter, sugar egg, and vanilla until light and fluffy. Beat in flour mixture.
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Shape the Cookie Basket:

- Preheat oven to 350 degrees F. Roll dough out to 1/8-inch thickness.
- Using a 1-1/2-inch cookie cutter with scalloped edges, cut out shapes.
- Cover the inverted loaf pan with cutouts, overlapping them slightly.
- Then, continued down the sides completely covering the outside of the loaf pan to form a basket in an inverted form.

Baking the Cookie Basket:

- Bake the inverted cookie basket until edges are firm, for about 10 to 12 minutes. Transfer the basket to a wire rack to cool completely.
 - To remove the cookie basket, place it on a clean surface (cookie side down) and carefully lift off the loaf pan. Then, remove the foil from the inside of the cookie basket.
 - Arrange cookies inside the cookie basket. Cover loosely with plastic wrap until ready to serve.
 - Have fun and decorate the inside of your basket with colorful paper and ribbons.
- Yield: one cookie basket

Note: You can use different shaped oven proof baskets if desired. You can also make smaller baskets and wrap them up as gifts.

Recipe Inspired by Creative Cook's Kitchen, 1998.

About the Recipe: Make a cookie bowl or basket to serve your holiday goodies or use as a centerpiece for your table. They also make cute holiday gifts for your special family or friends.



Cutting out individual cookie pieces.



Almost complete cookie basket with inverted baking pan with foil lining as mold prior to baking.