

# Poo Ball Tea Cakes (for Humans)

Recipe by Anne Ima



(Yields 3 dozen)

## Ingredients

- 1 cup unsalted butter (room temperature)
- 1/2 cup confectioners' sugar
- 1/4 cup Special Dark unsweetened cocoa powder
- 1 tsp. vanilla
- 2 cups all-purpose flour
- 1/2 tsp. salt
- 3/4 cup mini chocolate chips

## Directions

1. Preheat oven to 375\*.
2. Cream butter, sugar, cocoa powder and vanilla until fluffy in a stand mixer (hand mixer is fine too) for about 3 minutes.
3. On the lowest setting, slowly add in flour and salt. Turn the mixer off and stir in mini chocolate chips by hand.
4. Using a small cookie scoop, get a heaping tablespoon of dough, shape it into balls and place on two parchment lined cookie sheets.
5. Bake for about 7 minutes until tops are no longer shiny.
6. Remove and let cool for 10 minutes.

\*\* Optional - roll in a blend of chocolate powdered sugar - 1/2 cup powdered sugar and 1/4 cocoa powder (looks like poop with dirt!)