





# Marie's Chocolate Cookies

This is the first recipe I ever collected in my life, the first time I was taught how to follow a recipe and the first actual recipe and dish I ever made. So quite a momentous recipe in my life. It taught me two valuable lessons at a very young age, which has served me very well over the past 40 years. Lesson one is that if you ask nicely, people are generally happy to share their special recipes with you. Lesson two is that, if you follow the recipe you will get the result you're after. With the core ingredient of these dependable and trustworthy sweet delights being marie biscuits, and there being no global consensus on what to actually call them, I settled on Marie's Chocolate Cookies, but 40 years ago I called them *Tannie Pam se Koekies* because that's what my mother's friend who shared the recipe with me is called.

## WHAT YOU NEED

(makes 16–20 cookies)

250 g butter

1 egg

1 teaspoon vanilla essence

500 g icing sugar

1/3 cup cocoa powder

1 pack marie biscuits

## WHAT TO DO

- 1 Prepare a rectangular dish of about 30 cm x 20 cm or a square dish with either non-stick cooking spray or by rubbing a bit of butter all over the inside surface.
- 2 On the stove or in a microwave, melt the butter and then let it cool down until lukewarm. Don't boil the butter, just melt it, that way it cools down quicker.
- 3 In a large mixing bowl, whisk the egg. Add the melted butter to the whisked egg, and also add the vanilla essence. Whisk and mix this all together.
- 4 Sift the icing sugar and cocoa powder into the same bowl and mix until everything is combined.
- 5 Use your recently washed hands and break the marie biscuits into pieces. Not all of them have to be exactly the same size; you will have pieces and crumbs. Mix that in until you are happy with a fairly even distribution of marie biscuit pieces throughout.
- 6 Scrape the cookie mixture into the prepared dish and use your clean hands to tightly press everything into the dish and have it level at the top.
- 7 Leave in the fridge for 30 minutes to set. Remove from the fridge and cut into blocks. Pack in an airtight container and store in the fridge. The cookies can be served at any time, but the texture will improve by leaving them in the fridge for a few more hours. Enjoy!