


dough-re-mi

Makes 12 notes

- $\frac{2}{3}$ **cup packed light brown sugar**
- 5 tablespoons butter, softened**
- 2 eggs**
- $\frac{1}{2}$ **teaspoon vanilla extract**
- $1\frac{1}{4}$ **cups *Bean Appétit Flour Blend* (page xiii)**
- $\frac{1}{2}$ **teaspoon baking soda**
- $\frac{1}{4}$ **teaspoon salt**
- 2 tablespoons cocoa powder**
- $\frac{1}{8}$ **teaspoon ground cinnamon, plus a pinch**
- Package of organic black licorice sticks**

1.  Preheat the oven to 350°F and lightly spray a baking sheet with nonstick spray.
2. Sing the song “Do-Re-Mi” as you mix the brown sugar and butter in a bowl. Add the eggs and vanilla. In another bowl, combine the *Bean Appétit Flour Blend*, baking soda, salt, cocoa powder, and cinnamon.
3. Let’s get the two mixtures to sing in harmony. Add the dry blend to the butter mixture. Stir until the dough forms into a sticky ball. Chill for 1 hour. During this intermission, pick your favorite song and sing it in different styles—from opera and hip-hop to country and jazz!
4. Roll the dough into 1-inch balls and place on the prepared baking sheet. Bake for 8 to 10 minutes, until slightly firm.
5. Use the licorice to create 5 lines on a large plate. Place the cookies on the lines for musical notes. Use the licorice to make the note stems.
Fa-la-la!

