cocoa picantes

A RECIPE BY TANYA PERES LEMONS

ingredients

• 1/2 cup butter
• 1/2 cup semi-sweet or dark chocolate chips
• 1 Tbsp instant coffee granules
• 3/4 cup sugar
• 3/4 cup packed brown sugar
• 2 large eggs
• 2 tsp vanilla extract
• 2 cups all-purpose flour
• 1/2 cup cocoa powder
• 1/2 teaspoon baking powder
• 1/4 teaspoon salt
• 1/4 - 1/2 tsp cinnamon
• 1/8 tsp cayenne
• 1/8 tsp fresh ground black pepper
• 1 tsp ground ancho or chipotle chili
• 1 cup semisweet chocolate chips

directions

• Heat oven to 350°F.
• Melt butter and 1/2 cup chocolate chips in a medium saucepan.
• Add instant coffee granules.
• Cool for 5 minutes
• Add sugars, eggs, and vanilla to chocolate/butter mixture.
• Add dry ingredients to wet ingredients (flour through ancho/chipotle chili).
• Stir in chocolate chips.
• Drop by Tablespoon on a cookie sheet (lined with parchment paper or a silicone baking mat)
• Bake at 350°F for 8 to 10 minutes (centers will be soft - do not overbake).
• Cool slightly; remove from cookie sheet. Cool on wire rack.
• Yield - 3 dozen 2 inch cookies.

HAPPY BAKING!