

MEXICAN CHOCOLATE CHIPOTLE COOKIES

INGREDIENTS

- 1-1/2 cups all-purpose flour
 - 3/4 cup unsweetened cocoa powder, sifted
 - 3/4 tsp. ground cinnamon
 - 1/4 tsp. kosher salt
 - 1/8 tsp. freshly ground black pepper
 - 1/4 tsp. ground dried chipotle pepper (or 1/8 tsp. cayenne or smoked paprika)
 - 6 ounces (1-1/2 sticks) unsalted butter, softened
 - 1 cup granulated sugar
 - 1 egg
 - 1-1/2 tsp. pure vanilla extract
 - 2/3 cup sugar crystals (or granulated sugar)
 - Parchment paper
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PREPARATION

Prep time: : 20 minutes

Cook time: 15 minutes to cook

Serves: 24

Preheat oven to 325° F.

Prepare baking sheet: Cut out parchment to exactly fit the baking sheet.

Sift dry ingredients: In a small bowl, sift together the flour, cocoa, cinnamon, salt, black pepper and chipotle pepper.

Cream butter: Using an electric mixer, cream the butter and sugar for 3 minutes. Add the egg and vanilla and mix until blended. Add the dry ingredients and beat on low speed just until incorporated (don't over-mix).

Shape dough: Shape the dough into a 12-inch log and wrap in parchment or plastic wrap. Put dough in freezer for 10 minutes to firm the dough. Put sugar crystals in a 9x13-inch baking dish. Roll the dough log in the sugar, pressing sugar into the dough to coat the log evenly.

Make cookies: Cut the log into 1/2-inch slices and bake on parchment-lined baking sheets until cookies are no longer soft to the touch, about 10 minutes. Let them rest on the baking sheet for about 1 minute to firm them, then transfer to a rack with a metal spatula.

Serve: Cool completely, and serve cookies on a platter.

For kids:

- Eliminate the chipotle and black pepper.

Give as gift:

- Put the finished and cooled cookies into Chinese takeout box with colorful tissue.

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