

# BEATRIX®

## SPICY MEXICAN CHOCOLATE COOKIES

*Yields One Dozen Cookies*

### INGREDIENTS FOR COOKIES

- 10 oz Bittersweet Chocolate
- ½ Cup & 2 tsp Flour
- 3 tbsp Cocoa Powder
- ¼ tsp Baking Powder
- ¼ tsp Ground Cayenne
- Pinch of Salt
- 5 tbsp Butter
- 1 cup Sugar
- 3 Eggs
- 2 tsp Vanilla Extract
- 4 oz chopped Milk Chocolate



### INGREDIENTS FOR DUSTING (per batch of cookies)

- ½ cup Granulated Sugar
- 4 tsp Ground Cinnamon
- ¼ tsp Ground Cayenne

### METHOD FOR COOKIE DUSTING

1. In a bowl, whisk together the sugar, ground cinnamon and ground cayenne until blended. Set aside.

### METHOD FOR COOKIES

1. Preheat the oven to 350°F.
2. In a saucepan or the microwave, heat the bittersweet chocolate until fully melted. Set aside to cool.

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3. Whisk together the flour, cocoa, baking powder, ground cayenne and salt until blended. Set aside.
4. Using a mixer, beat the butter until fluffy.
5. Add in the sugar and vanilla and continue to beat for about two minutes, or until it is fully blended and a light color.
6. Add eggs one at a time and beat well to incorporate. Continue to beat for five minutes until the mixture is pale and creamy.
7. Reduce the mixer speed to low and add in the melted bittersweet chocolate. Once fully mixed, turn the mixer off and remove bowl from mixer.
8. Using a spatula, fold in the flour mixture and chopped milk chocolate.
9. Scoop dough onto parchment-line sheet trays.
10. Press down on each dough ball slightly and lightly coat with cookie dusting.
11. Bake for about 16 minutes, or until the tops are cracked and the center is still very lightly soft.
12. Allow cookies to cool completely, and enjoy!

