

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Chipotle Chocolate Chunk Cookies

Chocolate and chiles are all the rage in fusion cuisine these days. Here's a recipe that will make your mouth water, then maybe your eyes...

3 cup all-purpose flour

1 cup natural (unsweetened) cocoa powder

2 tsp baking soda

1 tsp salt

¾ tsp chipotle chile powder

¼-½ tsp cayenne chile powder

1 lb (yes, four sticks!) butter, at room temperature

2 cup sugar

1-2 tsp vanilla extract

1⅓ cup dark chocolate chunks

Heat oven to 350° F. Sift together the dry ingredients into a large bowl. Stir to make consistent.

Using a stand mixer, beat butter until fluffy and light, then add sugar and vanilla. Whip until uniform. Turn mixer down to low speed and add dry mix, in thirds, then beat slowly until moist lumps form. Turn off mixer, remove bowl and add chocolate. Stir using a spatula until chocolate is evenly incorporated.

Line some cookie pans with parchment. Work dough, a heaping teaspoonful at a time, into small discs, about 2 inches across. Place cookies on sheet pans, spacing about 2 inches apart. You'll get about a dozen, maybe less, on a pan. Bake about 12-14 minutes; tops will be nicely cracked, but don't make the cookies too hard. Transfer to cooling rack and cool completely. ~~Hide~~ Store in a decorative cookie jar.

Yield: Up to four dozen tasty treats

Preparation time: 30 minutes

Cooking time: 48-60 minutes

