

GROWN-UP HOT CHOCOLATE COOKIES
(from the Bewitching Kitchen)

226g butter
200g sugar
1 /2 tsp vanilla extract
1 large egg
380g flour
12 g cocoa powder
12g BLACK cocoa powder
1 /2 tsp salt
1 /4 to 1 /2 tsp chipotle pepper
1 /2 tsp cinnamon

Mix flour, both types of cocoa powder, chipotle pepper, cinnamon and salt in a large bowl. Reserve.

Cream butter with sugar with a Kitchen Aid type mixer. Add vanilla and egg. Mix until incorporated, then add the dry ingredients in three portions, mixing on low speed. When the dough starts to glue together, stop, check if it holds well when you press a small amount of it with your fingers. Adjust with more flour if needed. Pat the dough into a disc and place in the fridge. It can also be rolled out immediately if you did not have the butter too soft in the beginning.

Roll to desired thickness, cut in shapes, freeze for 10 minutes before baking at 350F. Baking time will depend on size of the cookies, usually 12 minutes.