

MEXICAN HOT CHOCOLATE COOKIES

INGREDIENTS:

1½ cups all-purpose flour
½ cup unsweetened cocoa powder
¾ teaspoon baking soda
½ teaspoon salt
1 tablespoon ground cinnamon
½ cup (1 stick) unsalted butter
1½ cups granulated sugar
⅓ cup chocolate hazelnut spread
2 eggs
2 teaspoon LorAnn Madagascar Vanilla Extract or any Mexican Vanilla extract
½ teaspoon LorAnn Jalapeño Natural Super-Strength Flavor
12 ounces semisweet chocolate chips



DIRECTIONS:

1. Preheat oven to 350°F. and line baking sheets with parchment paper.
2. In a medium bowl, whisk together flour, cocoa, baking soda, salt, and cinnamon for 30 seconds. Set aside.
3. In a large bowl, using a mixer, cream butter, sugar and hazelnut spread until light and fluffy, about three minutes.
4. Add eggs, vanilla extract and jalapeño flavor and mix until combined. With mixer on low speed, add flour mixture in two additions, until just combined.
5. Stir in chocolate chips.
6. Drop by rounded tablespoons onto prepared baking sheet and bake for 8 - 10 minutes.

*Makes about 2 1/2 dozen cookies

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