



Chocolate Double Spice Cookies

Adapted from Martha Stewart's Mexican Hot Chocolate Cookies

BAH Note: I added a super special ingredient to Martha's recipe - [Fire & Flavor Coffee Chili Spice Rub](#). I also gave the cookies a double roll in the chipotle cinnamon sugar for a little extra spice. But that, along with adding chipotle powder to the cinnamon sugar is 100% optional. Optional, but highly recommended by a sweet/spicy freak like me.

I was concerned that the center of the cookies still looked a bit moist when I pulled them out of the oven after 10 minutes. But they set up beautifully and were not at all undercooked.

- 2 1/4 cup all purpose flour
- 1/2 cup unsweetened cocoa powder
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1/2 teaspoon Fire & Flavor Coffee Chili Rub
- 2 sticks softened butter
- 1 3/4 cup granulated sugar
- 2 eggs
- 2 teaspoons cinnamon
- 1/2 teaspoon chipotle powder

Place racks in upper and lower third of the oven and heat to 400 degrees.

In a small bowl, combine 1/4 cup sugar, cinnamon, and chipotle powder (if using) and set aside. Line two sheet pans with parchment.

Sift together the flour, cocoa powder, cream of tartar, baking soda, coffee chili rub (if using), and salt.

In the work bowl of a stand mixer fitted with the paddle attachment, cream together the butter and 1 1/2 cups of sugar for about 2 minutes on medium speed or until light and fluffy. Scrape down the sides of the bowl, add the eggs one at a time and beat until incorporated after each addition. Turn the mixer down to low, slowly add in the flour mixture, and mix until combined. The dough will be moist.

Using a small ice cream scoop or a spoon, form balls of dough (approximately 1 tablespoon per ball). Roll the dough balls in the chipotle cinnamon sugar to lightly cover and then reroll them in your hands to push the spice mixture into the dough. Roll them a second time in the chipotle cinnamon sugar and gently shake to remove any excess.

Place six dough balls on each pan, leaving about three inches between each ball of dough. Bake for approximately 10 minutes, rotating the pans after 5 minutes, until the cookies are just set in the center and begin to crack.

Cool the cookies on the pan for 5 minutes and then transfer to a rack to cool completely.

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