

# Mayan Chocolate Cookies



MAYAMAM  
WEAVERS

## Ingredients

1 ½ cups all-purpose flour

1 ½ teaspoons baking powder

½ teaspoon salt

½ teaspoon cinnamon

1 teaspoon instant espresso coffee powder, such as Medaglia D'Oro

¼ teaspoon finely ground black pepper

1/8 teaspoon cayenne pepper

¾ cup unsweetened cocoa powder

¾ cup unsalted butter at room temperature

1 cup sugar (¾ cup for dough, ¼ cup for rolling)

1 large egg

2 teaspoons vanilla

About ½ cup chocolate chips

## Directions

Preheat oven to 350 degrees.

Sift together the flour, baking powder, salt, cinnamon, cocoa powder, espresso powder, black pepper and cayenne pepper.

Using an electric mixer, beat the butter with  $\frac{3}{4}$  cup of the sugar until light and fluffy. Add the egg and vanilla; mix well. Add the sifted dry ingredients and blend well. Wrap dough in plastic wrap and refrigerate for 30 minutes.

Line a baking sheet with parchment. Place the remaining  $\frac{1}{4}$  cup sugar in a small bowl.

Roll a piece of dough about the size of a small walnut between the palms of your hands. Using your index finger, press an indentation in the center of the cookie. Place 4 chocolate chips in the indentation. Mold the dough around the chips to enclose them completely; press to seal. Roll the dough into a ball, then roll in the sugar and place on the baking sheet. Continue forming the rest of the dough.

Bake for 8-10 minutes. When you remove the cookies from the oven, they will still be very soft. Let sit for about 5 minutes and then move to a cooling rack.