



Spicy Mexican Hot Chocolate Cookies

Made with our Hot Pepper & Butter Infused Olive Oils!

You Will Need:

1 + 2/3 cup flour	1/4 cup <i>Delavignes Hot Pepper Infused Olive Oil</i>
1/2 cup sifted cocoa powder	1/4 cup <i>Delavignes Butter Infused Olive Oil</i>
1/2 teaspoon cayenne pepper	1 cup packed brown sugar
1/2 teaspoon cinnamon	2 teaspoons vanilla extract
1 teaspoon baking soda	3 Tablespoons milk
1/4 teaspoon salt	

Instructions: Preheat oven to 350F. In a large bowl, gently whisk the flour, cocoa, cayenne, cinnamon, baking soda, and salt. In a separate large bowl whisk all remaining ingredients until very smooth, about 1 minute or so. Slowly add the dry ingredients to the wet, mixing continuously (be patient!), the batter will be thick. Using a cookie scoop or 2 tablespoons, drop cookies 2 inches apart onto an ungreased baking sheet; flatten each cookie with the bottom of a well-oiled water glass. Bake for approx 12 minutes (times may vary). Let the cookies cool for 5 minutes before transferring to a wire rack. Recipe yields approx 20 cookies. Caution--they will be hot and peppery! Great for dunking in hot chocolate, coffee or tea!