Mexican Chocolate Chip Cookies

makes about 8 cookies

Ingredients

1/2 cup plus 1 Tbsp. all purpose flour

1/4 cup unsweetened cocoa powder

1/4 tsp. plus 1/8 tsp. salt

1/8 tsp. baking powder

1/8 tsp. baking soda

3/4 tsp. cinnamon

pinch cayenne pepper

1/4 cup butter (1/2 stick), softened

1/4 cup 3 Tbsp. sugar

1 Tbsp. molasses

3/4 tsp. vanilla extract

1 egg yolk

1/4 cup plus 2 Tbsp. dark chocolate chips

Directions

Preheat oven to 400 degrees and line two cookie sheets with parchment paper.

Combine flour, cocoa, salt, baking powder, baking soda, cinnamon, and cayenne and sift to combine.

Combine butter, sugar, molasses, and vanilla in a large mixing bowl. Cream with an electric mixer until light and fluffy. Add egg and continue to blend until the color has lightened and the mixture is fluffy, about 3 minutes.

Gradually add the flour mixture to the butter mixture in two additions. Add chocolate chips and stir to thoroughly combine.

Scoop onto prepared cookie sheets using a one-ounce cookie scoop. Space the cookies about two inches apart.

Bake for 10-12 minutes, or just until the cookies are set and no longer shiny. Cool on wire racks completely before serving. Best if made the day before serving so flavors can meld together.