



Tapping into Mexico's Mayan culture, most "sweets" actually include savory and spicy flavors. This "sweet heat" flavor combination provides a rich and indulgent sweet front-end flavor, and a slow, mellow, warm, spicy back-end heat. Ancho chiles also provide a hint of smokiness, adding depth to a simply chocolate cookie.



SNI Organic Ancho Chili

Ancho Chile Chocolate Cookies

Ingredients as Prepared	Grams
Semi Sweet Baking Chocolate Chips	345
All Purpose Flour	114.3
Eggs	109
Sugar	101.5
Unsalted Butter, softened	61
Brown Sugar	49
Vanilla Extract	8.9
SNI Organic Ancho Chili Powder	6.3
Roasted Cinnamon Powder	3
Baking Powder	2.6
Salt	1.7

Instructions:

1. Preheat oven to 375°F.
2. Melt 228.6g of chocolate chips.
3. Mix flour, roasted cinnamon, ancho chile powder, baking powder and salt into a bowl.
4. In a separate bowl, beat butter and sugar until light and fluffy.
5. Add in eggs and vanilla to the bowl and mix well.
6. Add in melted chocolate into the egg mixture until well combined.
7. Gradually beat in the flour mixture until well mixed
8. Stir in the rest of the chocolate chips.
9. Drop dough by using 1oz scoops 1-1/2 inches apart on parchment lined baking sheets.
10. Bake for 15 minutes or until cookie just sets and cracks on top.