

## Mexican Double Chocolate Chip

Saturday, December 24, 2016 2:48 PM

### Ingredients

- 1 Cup Butter
- 2 Cups...All Purpose Flour
- 3 Cups Sugar (split this with half brown sugar)
- 1 Cup...Unsweetened Cocoa Powder
- 4 Large Eggs
- 2 Tsp Ground cinnamon
- 2 Tsp Vanilla Extract
- 1 Tsp Baking Soda
- 1/2 small habanero, seeded and minced
- 1½ Cup Dark Semi-sweet chocolate chips
- 1 Tsp Coarse Salt
- 1 Cup Chocolate Chips (batter)
- ¼ Tsp Black Pepper

### Directions

Preheat oven to 325 F

Mince habanero, and add to butter and chocolate, melt on low heat. Set aside to cool!

Add sugar and eggs to mixer bowl and cream together.

Add the chocolate butter mixture and vanilla to the sugar and eggs and beat slowly until all is combined.

In another bowl, mix the flour, cocoa powder, cinnamon, baking powder, salt & pepper.

Combine the dry flour mixture to the wet ingredients.

Fold in the chocolate chips.

Bake in 325 oven for 15 minutes or until tops of cookies have cracked slightly.