



## Spicy Chocolate Chip Cookies

### WHAT'S NEEDED

#### Ingredients:

- 2 cups plus 2 tbsp. all-purpose flour
- 3/4 tsp. baking powder
- 1/4 tsp. kosher salt
- 3 1/2 tbsp. Cholula Chipotle or Original Hot Sauce
- 2 tsp. cinnamon
- 1 1/2 sticks (12 tbsp.) unsalted butter, at room temperature
- 3/4 cup packed light brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 1 tsp. pure vanilla extract
- 1 1/2 cups bittersweet chocolate chips



### HOW TO MAKE

#### Preparation - 24 cookies

1. Position 2 racks in the center of the oven, and preheat to 375°F. Line 2 baking sheets with parchment paper.
2. Whisk together the flour, baking powder, cinnamon, and salt in a large bowl. Set aside.
3. Beat the butter and both sugars at medium-high speed in the bowl of a stand mixer until light and fluffy, about 4 minutes. Add the eggs, vanilla and the Cholula Chipotle Hot Sauce. Beat until blended.
4. Reduce the speed to medium, add the flour mixture and beat until just incorporated. Stir in the chocolate chips.
5. Scoop 12 heaping tbsp. of dough, roll into balls and place about 2 inches apart onto each prepared baking sheet.
6. Bake until golden but still soft in the center, 12 to 15 minutes. Let cool and then transfer to a rack to cool completely.