Tía's Spicy Chocolate Cookies

You've never tasted anything quite like Tia's Spicy Chocolate Cookies. These beauties seduce with their sweetness, then turn around with an unexpected kiss with a hint of spice. Just like Tia, they're irresistible.

INGREDIENTS:

- 3 cups all-purpose flour
- · 1 tablespoon baking soda
- l teaspoon salt
- 8 ounces semi-sweet chocolate, chopped
- · 2 cups butter, softened
- 2 cups brown sugar
- 1½ cups white sugar
- ½ cup cocoa powder, sifted
- 2 teaspoons finely chopped chipotle peppers in adobo sauce
- 4 eggs
- 1 tablespoon vanilla extract
- 1 tablespoon water
- l½ cups chocolate chips
- ½ cup white sugar

DIRECTIONS:

- 1. Whisk together flour, baking soda, salt in a bowl.
- 2. Place the chopped chocolate into a microwave-safe bowl and melt in the microwave oven at 50 percent power in 30-second intervals, stirring after each melting, until the chocolate is warm and smoothly melted. This will take about 3 minutes. Allow to cool slightly.
- 3. In a separate bowl, use an electric mixer to beat the butter, brown sugar, 1 ½ cup of white sugar, cocoa powder, and chipotle pepper until smooth. Add the eggs one at a time, beating each egg into the mix before adding the next. Beat in the vanilla extract and water.
- 4. Next, mix the melted chocolate into the butter mixture. Gently stir in the flour mixture until well incorporated. Mix in the chocolate chips. Cover the bowl, and refrigerate he dough for 1 hour.
- 5. Preheat your oven to 350 degrees and line baking sheets with parchment paper.
- 6. Next, place ½ cup sugar in a small bowl. Roll dough into small balls. Roll balls in sugar to coat. Place the cookies onto the prepared baking sheets, about 2 inches apart.
- Finally, bake in the preheated oven until cookies are set, 12-14 minutes. Allow to cool on the sheets for a minute or two before removing to racks to finish cooling.

MY NOTES: *		 	

^{*} Keep this recipe a secret from your mother-in-law. Also, hide it from your ultra-competitive neighbor, or that friend that's a big time one-upper. They don't need additional ammunition. This is now your recipe. Use it wisely. If you must share, impress your friends by sending them to www.UncleQueso.com, and recommend they download a recipe card there. And don't forget to suggest they make a small donation to support the ongoing search for the perfect grilled cheese sandwich.

