



SPICY CHOCOLATE CHIP COOKIES

★ RECIPE ★

SPICY CHOCOLATE CHIP COOKIES

TIME: 35 MINUTES ★ MAKES 2-3 DOZEN COOKIES

INGREDIENTS:

- ¾ CUP UNSALTED BUTTER
- ¾ CUP BROWN SUGAR
- ½ CUP OF SUGAR
- 2 LARGE EGGS
- 1 TEASPOON VANILLA
- 1 TABLESPOON DAS GÜD BLUEBERRY HABANERO HOT SAUCE
- 2 CUPS FLOUR
- 1 TEASPOON CINNAMON
- ¼ TEASPOON CAYENNE PEPPER
- ¾ TEASPOON BAKING POWDER
- ¼ TEASPOON SALT
- 12 OUNCES BITTERSWEET CHOCOLATE CHIPS

DIRECTIONS:

1. PREHEAT OVEN TO 325 DEGREES
2. MIX BUTTER AND SUGARS. BEAT IN EGGS ONE AT A TIME, THEN ADD VANILLA AND HOT SAUCE.
3. COMBINE DRY INGREDIENTS IN ANOTHER BOWL. SLOWLY ADD TO BUTTER/SUGAR MIX, CAREFUL NOT TO OVERMIX.
4. FOLD IN CHOCOLATE CHIPS.
5. PLACE HEAPING TABLESPOONS OF DOUGH ONTO A BAKING SHEET LINED WITH PARCHMENT PAPER OR SILICONE BAKING SHEET.
6. BAKE COOKIES FOR 12-15 MINUTES.
7. LET COOL 5-10 MINUTES BEFORE EATING.



DASGUDSPICE



DASGUDSPICECO

FOR MORE RECIPES, VISIT WWW.DASGUDSPICE.COM