



Chewy Chocolate cookies

Preheat oven to 375°

Prep Baking sheet with parchment paper

Blend –

- 1 ¼ cup sugar
- 1 ½ stick unsalted butter – softened
- 2 tspn vanilla
- 1 egg

Sift together

- 2 cups flour
- ½ cup unsweetened cocoa powder
- 2 tspn baking powder
- ¼ tspn salt
- ¼ tspn cayenne
- ¼ tspn black pepper

Add chocolate chips

- Finish with a sprinkle of salt on the top of each cookie

Blend dry ingredients with wet until well blended. Roll into balls and press onto prepared baking sheet. Bake 10 minutes. Longer you bake these, the harder they get. If you take them out soft they will stiffen up and remain chewy

*Pair with Paul Mathew Syrah