



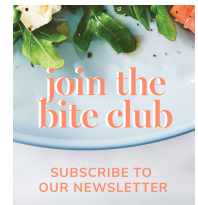
mexican chocolate cookies with marshmallow filling

C is for cookie, and also for chocolate, cinnamon, chill powder and cayenne pepper, all combined in these sweet and spicy Mexican Chocolate Cookies. Stuffed with marshmallow frosting, these chocolaty cookie sandwiches will kick your cookie intake up a few notches.

MAKES: 15 COOKIE SANDWICHES



julie albert & lisa gnat



ingredients

Chocolate Cookies

16oz semi sweet chocolate, chopped
 1/4 cup butter
 1 1/3 cups sugar
 4 eggs
 1 tsp vanilla extract
 3/4 cup flour
 1/2 tsp baking powder
 1/2 tsp ground cinnamon
 1/2 tsp chili powder
 1/2 tsp kosher salt
 Pinch cayenne pepper, optional
 1/2 cup semi-sweet chocolate chips
 1/2 cup milk chocolate chips

Marshmallow Filling

1 cup marshmallow fluff
 1/2 cup vegetable shortening
 3/4 cup icing sugar
 1 tbsp whole milk
 1/2 tsp vanilla extract

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directions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. In a microwave safe bowl, melt semi-sweet chocolate and butter until smooth. In a large bowl, whisk sugar, eggs and vanilla. Whisk in melted chocolate mixture. Stir in flour, baking powder, cinnamon, chili powder, salt, cayenne pepper (if using) and both semi-sweet and milk chocolate chips, just until flour disappears. Drop the dough by tablespoon onto prepared baking sheet, at least 2 inches apart. Bake 9 minutes, or until the cookies are set. Remove from oven and cool before filling.
3. For the marshmallow filling, using an electric mixer, beat the marshmallow fluff and shortening until smooth. Add the icing sugar, milk and vanilla extract, beating for 1 minute until fluffy. Spread filling on the bottom of a cookie and top with another cookie.

"I suppose I could have stayed home and baked cookies and had teas."

— HILLARY CLINTON



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