



GIVE YOUR CHOCOLATE COOKIES A SPICY TWIST

LISA KEYS

Recipe: SMOKIN' SPICE DARK CHOCOLATE COOKIES

About the Recipe from Lisa I love the layers of complimentary flavors and textures of these cookies, and they are so delicious with a cold glass of milk or a fine port. I sure love to bake.

Note: Lisa's recipes are excellent, and one of her best recipes was the cookie she baked in memory of her son. She became a Chopped Champion baking that one as a dessert. Read more about Lisa on <http://goodgriefcook.com/2014/05/07/chopped-champion-whoosh-moments/>

Ingredients

1 ½ cups all-purpose flour
½ cup unsweetened cocoa powder
1 ½ teaspoons baking powder
¼ teaspoon each ground cinnamon, ground cloves, grated nutmeg and salt
½ cup unsalted butter
½ cup sugar
1 egg
2 tablespoons fresh orange juice plus 1 teaspoon grated zest
½ teaspoon vanilla
½ cup semisweet chocolate chips
2 tablespoons heavy cream
2 teaspoons corn syrup
30 whole smoked almonds or ½ cup chopped nuts

Heat oven 350F. In mixing bowl, sift flour, cocoa powder, baking powder, spices and salt; set aside. In bowl of stand mixer, using the paddle attachment, cream butter and sugar until light. Add egg, orange juice, zest and vanilla; blend well. Add dry ingredients; mix well. Using a cookie scoop, drop batter on to ungreased baking sheets. Bake 10 minutes. Cool on pan 1 minute before transferring cooking to rack to cool completely. In microwave or on stovetop, melt chocolate chips with heavy cream, stirring, until smooth; stir in corn syrup. Spread chocolate mixture over tops of cookies. Top each cookie with a whole almond or sprinkle with chopped nuts. Makes about 30 cookies.