



## Mexican Chocolate Slice-and-Bake Cookies

 Vegetarian

READY IN



160 min.

SERVINGS



40

CALORIES



62 kcal

DESSERT

### Ingredients

- 1 teaspoon double-acting baking powder
- 0.3 teaspoon ground pepper
- 0.5 cup dutch-processed cocoa powder
- 1 large eggs at room temperature
- 1.5 cups flour all-purpose
- 0.5 cup granulated sugar
- 0.5 teaspoon ground cinnamon
- 0.5 cup brown sugar light packed

- 0.3 teaspoon salt fine
- 8 tablespoons butter unsalted at room temperature (1 stick)
- 0.5 teaspoon vanilla extract

## Equipment

- bowl
- baking sheet
- oven
- whisk
- plastic wrap
- stand mixer
- spatula

## Directions

- Whisk together the flour, cocoa powder, baking powder, cinnamon, cayenne, and salt in a medium bowl to break up any lumps; set aside.
- Place the butter and sugars in the bowl of a stand mixer fitted with a paddle attachment and beat on medium speed until lightened in color and fluffy, about 3 minutes. Stop the mixer and scrape down the sides of the bowl and the paddle with a rubber spatula. Return the mixer to medium speed, add the egg and vanilla, and beat until just incorporated. Stop the mixer and scrape down the sides of the bowl and the paddle with the rubber spatula. Turn the mixer to low speed and slowly add the reserved flour mixture.
- Mix until just incorporated. Turn the dough out onto a clean work surface and divide it in half.
- Roll each portion into a log about 1 1/2 inches in diameter. Wrap each log tightly in plastic wrap and refrigerate until firm, at least 2 hours and up to 3 days. When ready to bake the cookies, heat the oven to 350°F and arrange the racks to divide the oven into thirds.
- Remove the dough logs from the refrigerator, remove the plastic wrap, and slice the dough into 1/4-inch-thick rounds.
- Place the rounds about 1/2 inch apart on 2 baking sheets (about 20 cookies per sheet).
- Bake both sheets for 6 minutes. Rotate the baking sheets front to back and top to bottom and bake until the edges of the cookies are firm but the tops are still soft, about 6 to 7 minutes more.

- ☐ Place the baking sheets on wire racks and let cool for 5 minutes. Using a flat spatula, transfer the cookies to the wire racks to cool completely. Store in an airtight container at room temperature for up to 3 days.

## Nutrition Facts

 **PROTEIN 5.45%**  **FAT 36.07%**  **CARBS 58.48%**

### Properties

Glycemic Index:6.85, Glycemic Load:4.36, Inflammation Score:-1, Nutrition Score:1.4386956579173%

### Flavonoids

Catechin: 0.7mg, Catechin: 0.7mg, Catechin: 0.7mg, Catechin: 0.7mg Epicatechin: 2.11mg, Epicatechin: 2.11mg, Epicatechin: 2.11mg, Epicatechin: 2.11mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

### Nutrients (% of daily need)

Calories: 61.75kcal (3.09%), Fat: 2.59g (3.99%), Saturated Fat: 1.57g (9.82%), Carbohydrates: 9.46g (3.15%), Net Carbohydrates: 8.92g (3.24%), Sugar: 5.21g (5.79%), Cholesterol: 10.67mg (3.56%), Sodium: 28.34mg (1.23%), Alcohol: 0.02g (100%), Alcohol %: 0.14% (100%), Protein: 0.88g (1.76%), Manganese: 0.08mg (4.02%), Selenium: 2.2µg (3.15%), Vitamin B1: 0.04mg (2.56%), Copper: 0.05mg (2.52%), Folate: 9.64µg (2.41%), Iron: 0.42mg (2.36%), Fiber: 0.54g (2.16%), Vitamin B2: 0.03mg (1.94%), Phosphorus: 18.46mg (1.85%), Magnesium: 6.92mg (1.73%), Vitamin A: 82IU (1.64%), Vitamin B3: 0.31mg (1.53%), Calcium: 11.92mg (1.19%)