

Spicy Chocolate Sparklers

Prep time: 60 min. Bake time: 8-10 min.
Makes 60 cookies

These little chocolate cookies get made every year for Christmas in our house. They have a deep chocolate flavor with a bit of spiciness at the end. The perfect little cookies to share with the ones you love.

Topping

1/3 cup granulated sugar
3/4 Tsp. cinnamon

Cookies

3/4 cup vegetable shortening
3/4 cup granulated sugar
1/2 cup butter, softened
3/4 cup brown sugar, packed
2 eggs
1 3/4 cups all-purpose flour
1 1/4 cups cocoa powder
1 Tbsp. cinnamon
2 Tsp. baking soda
1/4 Tsp. black pepper
Pinch of cayenne pepper
1 cup semi-sweet chocolate chips



Preheat oven to 350°F. Line cookie sheets with parchment paper. For the topping, in a small shallow dish combine the sugar and cinnamon. Set aside.

In a large bowl, beat shortening, butter and sugars until creamy. Beat in the eggs, one at a time. Add in the flour, cocoa powder, cinnamon, baking soda, and peppers. Mix until well combined. Stir in chocolate chips.

Roll into 1" balls, don't flatten. Roll into the cinnamon sugar mixture and place onto prepared cookie sheets, about 2" apart. Bake for 8-10 minutes. Cookies should be soft in the center. Let cool on baking sheets for a few minutes then remove and cool on a wire rack. Store in airtight container or in the freezer for up to a month.

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Recipe adapted from <http://www.robinhood.ca/Recipes/Cookies/Chocolate/Mayan-Chocolate-Sparklers>

Irish Ivy Kitchen