

## Mexican Hot Chocolate Cookies

Link for credit: <https://www.delscookingtwist.com/chocolate-snickerdoodles-mexican-hot-chocolate-cookies/>

### Ingredients

#### FOR THE COOKIES:

- 2 3/4 cup (330g) all-purpose flour
- 1/2 cup (50g) unsweetened cocoa powder
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cayenne pepper
- 1 1/2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup (2 sticks / 240g) butter, softened
- 1 cup (200g) granulated sugar
- 1/2 cup (90g) light or dark brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract

#### FOR THE SPICED SUGAR MIXTURE:

- 1/4 cup (50g) granulated sugar
- 1 Tablespoon ground cinnamon
- 1 teaspoon (freshly) ground cardamom

### Directions

1. Preheat the oven to 350°F (180°C) and line a large baking sheet with parchment paper. Set aside.
2. In a large bowl, whisk together the flour, cocoa, cinnamon, cayenne pepper, baking soda, baking powder, cream of tartar, and salt. Set aside.
3. In the bowl of a stand mixer or in a large bowl and using a hand mixer, beat the butter until smooth, about 30 seconds. Add the brown sugar and granulated sugar and beat until light and fluffy, about 2 minutes. Scrape down the sides and add the eggs and vanilla. Mix until combined.
4. Add the dry ingredients and turn the mixer on low. Mix until just combined.
5. For the spiced sugar mixture: In a shallow dish, combine the sugar, cinnamon and cardamom. Stir until well combined.

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6. Form the dough into balls, using an ice cream scoop, and roll each of them in the spiced sugar mixture. Place on prepared baking sheet, about 2 inches apart.
7. Bake cookies for about 8 minutes or until cookies are set around the edges but still soft in the center. Remove from the oven and let cool on the baking sheet for about 5 minutes, then transfer to a cooling rack to cool completely.