

Chocolate crackled cookies

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Makes 3 1/2 dozen or 21 (2 cookie) servings.

375 deg

12 ounces semi-sweet baking chocolate, divided
3/4 cup flour
2 teaspoons cinnamon
1 teaspoon ground ancho chili pepper
1/2 teaspoon baking powder
1/4 teaspoon salt
1/4 cup (1/2 stick) butter, softened
1/2 cup granulated sugar
1/4 cup firmly packed brown sugar
2 eggs, lightly beaten
2 teaspoons vanilla

Melt 8 ounces of the chocolate as directed on package. Set aside. Coarsely chop remaining 4 ounces chocolate. Mix flour, roasted cinnamon, ancho chile pepper, baking powder and salt in small bowl.

Beat butter and sugars in large bowl with electric mixer on medium speed until light and fluffy. Add eggs and vanilla; mix well. Add melted chocolate; beat until well blended. Gradually beat in flour mixture on low speed until well mixed. Stir in chopped chocolate. Drop dough by rounded tablespoons or medium cookie scoop 1 1/2 inches apart on parchment paper-lined baking sheets.

Bake about 10 minutes or just until cookies are set and slightly cracked on top. Transfer cookies on parchment paper to wire rack; cool completely.