

Maya Crunchy Chocolate Cookies

Omitting the spices to make simple chocolate cookies is the baker's choice

Yield: 45+ bite size cookies Bake: 30 minutes -Two temps/times. Please read instructions before beginning

Ingredients:

- 1 Cup (144g) Cucina Pantry Staples Lost Creek Pancake & Waffle Mix
- 3 Tbsp (42g) Oil/Butter
- 4.5 Tbsp (67g) Water
- 2 Tsp (10g) Vinegar (plain white gf)
- ¼ Cup (50g) Dark Brown Sugar
- 2 Tbsp (16g) Cocoa Powder
- 1 Tbsp (12g) Vanilla Extract
- 1 Tbsp (21g) Honey
- Optional – for Mayan Spiced Chocolate
 - ½ Tsp Allspice • ¼ Tsp Ancho Chile • ⅛ Tsp Cinnamon

Directions:

Add the Lost Creek Pancake & Waffle Mix to a large mixing bowl

Now, add cocoa/optional spices, mix.

Next, add the wet ingredients to the bowl.

Using a wooden spoon or spatula, stir to combine.

Stir ingredients slowly until a loose and sticky dough forms.

Scrape down the bowl and allow the dough to rest for an hour.

Pre-heat oven to 325°F Prepare the baking sheet.

Parchment paper is recommended. Cut parchment paper to cover your cookie sheet.

Stir the dough and “knock the rise” out of the mixture.

Drop the cookie dough onto the prepared pan.

I use a scale; 7g per cookie target typically yields 45 plus cookies.

Place the pan in the oven. Turn the oven off, restarting at 315°F. Set timer for 14 minutes.

At 14 minutes, rotate the pan, before reducing the oven temp to 200°F.

Bake an additional 16 minutes.

Allow cookies to rest in the baking pan for at least five minutes before removing

The flour continues to hydrate and bind during the cooling process

Best the next day, and even better after.