

Chili Chocolate Shortbread

A twist on the classic Shortbread cookie.

1 lb (454 gm) block of butter (room temperature- recommend leaving out of refrigerator over night.)
1 cup Regular granulated sugar
3/4 cup Rice flour
2 ¼ cup Regular flour
1 (50gm)pouch Amigas Chili Chocolate

Pre heat oven to 350F.

In bowl break down butter with fork and mix in sugar. In a second bowl mix both flours & the full Chili Chocolate pouch.

Add ½ to the butter, sugar and mix in. Continue to add the remaining dry mix and as it gets more difficult to mix, use your hands to mix the ingredients. (This is key as the temperature of your hands will create the perfect consistency of dough for the shortbread.)

Once you have a soft consistency & the dough is sticking together, (add a bit more flour if necessary but not much), spread out on your cookie pan, pressing into the corners and using a floured roller to even it out.

Use a sharp thin knife, (I use my husbands filleting knife.. clean of course) and score (pattern, don't go deep) the tray of dough in lines creating a shortbread of ¾ inch width and 1 ½ to 2' in length.

Using a fork, poke the tops of the whole tray (don't go deep).

Sprinkle 2 – 3 Tablespoons of granulated sugar on the top.

Bake for 10 minutes at 350 F and then reduce heat to 295 F and bake for another 20 – 25 minutes, till dough is baked.

Remove from heat. Let sit for approx. an hour, then finish off by cutting along the scored lines.

Remove from tray and let cool.

Wrap in parchment paper to store.



Chili Chocolate Crinkle cookies

1 pkg (50 gms) Amigas Natural Chili chocolate
½ cup unsweetened cocoa powder,
½ cup vegetable or canola oil,
4 eggs
2 cups granulated sugar
3 tsp vanilla extract,
2 cups all purpose flour,
2 tsp baking powder
1 tsp salt
Confectioners or icing sugar for coating

In a bowl, mix cocoas, white sugar and oil.

Beat in eggs one at a time & add vanilla. Beat well.

In a 2nd bowl, combine flour, baking powder and salt.

Slowly add 2nd bowl to first bowl.

You'll have to stir mixture together with a wooden spoon.

Cover and refrigerate for at least 2 hours.

Preheat oven to 350. F.

Line cookie sheet with parchment paper.

Roll into 1 tbsp balls and roll in icing sugar.

Bake for 10 minutes. Allow to cool 10-15 mins.

Makes about 40-48 cookies.

Stir just until a dough forms.

