

## Chocolate-Cinnamon Crinkle Cookies

Be sure to add the chili powder to these cookies for a little spice and Mexican hot chocolate flavor.

Makes about 50 cookies  
Total time: about 1 hour + chilling

### SIFT:

- 1 1/2 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 2 tsp. instant espresso powder
- 1 1/2 tsp. baking powder
- 1 tsp. ground cinnamon
- 1/2 tsp. chili powder (optional)
- 1/4 tsp. table salt

### BEAT:

- 1 stick unsalted butter, softened (8 Tbsp.)
- 1 1/2 cups granulated sugar
- 2 eggs
- 1 tsp. vanilla extract

### SHAPE:

Powdered sugar

Sift together flour, cocoa powder, espresso powder, baking powder, cinnamon, chili powder, and salt in a bowl.

Beat butter and granulated sugar in a large bowl using a hand mixer on medium speed until combined, 2–3 minutes; scrape down sides of bowl. Whisk together eggs and vanilla; add to butter mixture and beat until incorporated. Add flour mixture; mix on low speed until combined. Cover dough and chill at least 1 hour.

Preheat oven to 350°; line baking sheets with parchment paper.

Shape dough into 1-inch balls. Roll balls in powdered sugar two times, then arrange on prepared baking sheets, spacing 2 inches apart. Bake cookies until tops are cracked yet still soft, 10–11 minutes; do not overbake. Let cookies cool on baking sheets for 5 minutes, then transfer to a cooling rack.

Per cookie: 49 cal; 2g total fat (1g sat); 13mg chol; 31mg sodium; 7g carb; 0g fiber; 1g protein



Sifting helps break up any lumps in the dry ingredients and thoroughly combines them at the same time.



For a thick coating that holds up as the dough bakes and spreads, roll balls in powdered sugar twice.

