

Embossed Chocolate Chili Wafers

Ingredients:

3 cups all-purpose flour
1/2 cup baker's cocoa powder
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground Guajillo chile or ancho chile powder
1/2 teaspoon salt
1/4 teaspoon ground cloves
1/2 cup shortening, room temperature
1/2 cup salted butter, room temperature
1 1/2 cup sugar
2 teaspoons grated orange zest or desired amount
2 large eggs
2 teaspoons vanilla paste or extract

Instructions:

LINE a cookie sheet with parchment or use a non-stick cookie sheet.

COMBINE flour, cocoa, baking powder, cinnamon, chile powder, salt, and cloves; mix until well combined. Set aside.

CREAM shortening, butter, sugar, and orange zest until creamy.

ADD eggs and vanilla to butter and mix until well combined.

ADD flour mixture, 1/4-cup at a time, beating well between each cup.

WRAP dough in plastic wrap and refrigerate 2-3 hours or overnight.

REMOVE dough from refrigerator. Once dough is just soft enough to roll place on lightly floured work surface.

ROLL dough with standard rolling pin to 1/4-inch thick.

COAT Embossing rolling pin with flour. PRESS embossing rolling pin firmly to imprint dough with design. Note: I like to continue to sprinkle the rolling pin with flour, as I am pushing the rolling pin along the dough, without lifting the rolling pin.

CUT dough with floured cookie cutters.

BAKE cookies at 400°F degrees F for 10-14 minutes. COOL cookies on wire racks.
Yields: 2 1/2 dozens

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