THE J.M. SMUCKER Co

Mayan Chocolate Sparklers

Prep Time	Cook Time	Serves	Difficulty
1 hr	10 mins	60	N/A

Ingredients

- **Topping:**
- 1/2 cup (125 mL) granulated sugar
- 1 tsp (5 mL) cinnamon
- **Cookies:**
- 3/4 cup (175 mL) All Vegetable Shortening
- 1/2 cup (125 mL) butter, softened
- 3/4 cup (175 mL) granulated sugar
- 3/4 cup (175 mL) packed brown sugar
- 2 eggs
- 1 3/4 cups (425 mL) **Robin Hood®** Original All Purpose Flour

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- 1 1/4 cups (300 mL) cocoa powder
- 1 tbsp (15 mL) cinnamon
- 2 tsp (10 mL) baking soda
- 1/4 tsp (1 mL) pepper
- 1 pinch cayenne pepper
- 1 cup (250 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Line cookie sheets with parchment paper.

Step 2:

Topping: Combine sugar and cinnamon for topping.

Step 3:

Cookies: Beat shortening, butter and sugars until creamy in large bowl using an electric mixer on medium speed. Beat in eggs, one at a time. Add next 6 ingredients, mixing until incorporated. Stir in chocolate chips.

Step 4:

Roll dough in 1” (2.5 cm) balls, don’t flatten. Roll into cinnamon and sugar topping. Place on prepared cookie sheets, about 2” (5 cm) apart.

Step 5:

Bake in preheated oven for 8 to 10 minutes or until golden. Cookies should still be soft in centre. Let cool on baking sheet for 3 to 5 minutes. Remove, cool on wire rack.

Images


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