



NANA'S SWEET HEAT

Irresistible Spicy Chocolate Cookies

PREP TIME	COOK TIME	TOTAL TIME	YIELD
Not provided	16-18 min	Not provided	About 2 dozen XL

INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup butter, melted
- 1 cup margarine, melted
- 5 large eggs
- 2 tablespoons vanilla extract
- 4 teaspoons baking soda
- 2 teaspoons salt
- 1 to 2 tablespoons cayenne or chili powder
- 2 teaspoons cinnamon
- 3/4 cup unsweetened cocoa powder
- 6 to 7 cups all-purpose flour, leveled (more if needed)
- 3 cups dark chocolate chips and chunks
- 2 cups crushed kettle cooked potato chips
- Extra chocolate and kettle chips for topping, optional

INSTRUCTIONS

1. In a very large mixing bowl, combine the melted butter, melted margarine, brown sugar, and granulated sugar until smooth.
2. Beat in the eggs and vanilla until everything is well combined.
3. Gradually add the baking soda, salt, cayenne or chili powder, cinnamon, cocoa powder, and flour. Begin with 6 cups flour, then add more as needed until the thick dough holds its shape without being overly sticky.
4. Gently stir in the dark chocolate chips, chocolate chunks, and crushed kettle cooked potato chips.
5. For extra-large cookies, combine two level 4-tablespoon scoops of dough to make an approximately 5-ounce dough ball.
6. Place dough balls on a baking sheet with plenty of room between them. Add extra chocolate chips or chunks to the tops, if desired.
7. Bake in a preheated oven at 325°F to 350°F for 16 to 18 minutes. Adjust for your oven, altitude, and cookie size.
8. After removing the cookies from the oven, press additional pieces of kettle cooked potato chips into the tops, if desired.
9. Let the cookies sit on the baking sheet for several minutes before moving them to a cooling rack.

WENDY'S TIPS & NOTES

- At elevations over 4,000 feet, 325°F works well for large cookies. At lower elevations, 350°F may work better.
- Begin checking extra-large cookies around 16 minutes. The edges should look set while the centers remain soft.
- Adjust flour as needed. The dough should be thick, hold its shape, and not feel overly sticky.
- To reheat a frozen cookie, place it in a cool oven, set the oven to 350°F, and warm for 10 to 12 minutes.

WEIGHT MEASUREMENTS

- Brown sugar: 789 g
- Granulated sugar: 189 g
- Eggs: 253 g
- Cocoa powder: 88 g
- All-purpose flour: 1,272 to 1,412 g

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