

## CHOCOLATE ESPRESSO SPICE COOKIES

### INGREDIENTS

2 cups flour  
1 1/4 cups sugar  
1/2 cup cocoa powder  
1 teaspoon baking powder  
1 1/4 teaspoon instant espresso powder  
1/2 teaspoon cinnamon  
1/4 teaspoon allspice  
1/4 teaspoon cayenne  
1/8 teaspoon cloves  
1/4 teaspoon salt  
16 tablespoons (2 sticks) cold butter  
2 tablespoons milk  
1 1/2 teaspoons vanilla  
4 oz chocolate  
2 tablespoons butter

### DIRECTIONS

Place flour, sugar, cocoa, baking powder, espresso powder, spices and salt into the bowl of a food processor and process to combine. Cut the cold butter into 1/2" pieces and add. Pulse until the mixture looks like coarse meal. Combine the milk and vanilla and add. Pulse just until the cookie dough starts to clump and holds together when pinched.

Place half the cookie dough on a piece of plastic wrap and gather together into a disc. Place another piece of plastic wrap on top of the dough and roll out to a 10 1/4" circle about 1/8" thick. Slide onto a pan and place in the refrigerator. Repeat with second half of dough. Chill until firm.

Preheat oven to 350F. Line cookie sheets with silpat or parchment paper.

Remove plastic wrap from both sides of cookie dough, leaving one piece underneath. Cut out cookies using a 2 1/2" cookie cutter and place 12 per cookie sheet. Bake cookies until the edges are firm, about 14 minutes. Cool completely.

Melt butter and chocolate together in a heatproof bowl over a saucepan of barely simmering water, making sure the bottom of the bowl isn't touching the water. Stir to combine. When cookies are cool, spread a layer of chocolate over half the cookie. Garnish with shaved chocolate. Set aside to dry.