

1st Place Adult Drop Cookie by: Deborah Juarez

CALIENTE SNICKERDOODLES

DOUGH:

All-purpose flour 7 oz

Baking powder 1/2 tsp

Cinnamon, grounded 1 tsp

ginger, grounded 1/2 tsp

Pecans, ground 1/2 c

Unsalted butter, room temperature 4 oz

Granulated sugar 3 oz

Light brown sugar 4 oz

Eggs 2

Dark walnut extract 1 tsp

Salt 1/2 tsp

Hydrated chili powder 1 Tbsp

HYDRATED CHILI POWDER: Water 4 fl oz, Chili powder 1 oz



TOPPING:

Granulated sugar 2 oz

Cinnamon, ground 1/2 tsp

Ginger, ground 1/2 tsp

Chili powder 1 tsp

1. Preheat oven at 350 F.
2. Hydrate chili powder, boil on a small sauce pan the chili powder and water. Reduce by 3/4, until a paste forms. Remove from heat and set aside to cool.
3. To make dough mix flour, baking powder, cinnamon, ginger, and ground pecans in a bowl. Set aside.
4. Cream butter and sugars until light and fluffy. Beat in the eggs, one at a time, then add the dark walnut extract and salt. Gradually add the flour mixture. Add the tablespoon of hydrated chili powder and mix until well combined.
5. Combine the sugar, ginger, cinnamon, chili powder in a large bowl. Using a #30 portion scoop, drop the dough in 1-ounce mounds in the mixture. Coat the pieces of dough in the sugar mixture, and place on paper-lined sheet pan. Flatten the dough using the bottom of a cup to 1/2 inch.
6. Bake at 350 F until golden brown but still moist, approximately 9 to 12 minutes.

**Recipe is the property of Western Pecan Growers Association*