

super spicy dark chocolate peanut butter cookies

a recipe from fork it over, boston!

ingredients

(makes about two dozen medium-sized cookies)

- * 1 cup chocolate peanut butter (such as peanut butter & co. dark chocolate dreams)
- * 1 cup light brown sugar
- * 1/4 cup white sugar
- * 1 egg
- * 1 tablespoon vanilla extract
- * 1 cup dark chocolate chips or chunks (such as ghirardelli 60% cacao chocolate chips)
- * 3 tablespoons dark chocolate cocoa powder or hot chocolate blend (such as green and black's organic cocoa powder)
- * 1/2 teaspoon ghost chili powder
- * ghost chili sea salt for sprinkling on top

you can find this in the natural/organic/health food section of most supermarkets.

you can order ghost chili sea salt at saltworks.us and ghost chili powder at bhut-pepper.com.

one egg is in reuf! :-P

hot!!!

instructions

1. preheat oven to 350°F
2. mix together all ingredients except for ghost chili sea salt in large bowl
3. form cookies on ungreased baking sheet
4. sprinkle ghost chili sea salt on top of each cookie - as much as you dare
5. bake for 15 minutes
6. remove from oven, let cool, and enjoy!