

CHIPOTLE SHEATH COOKIES



TEXAS

Texas-style sheath cake is a rustic, flavorful treat. This recipe creates six panhandle-sized cookies. Each has a fluffy texture, rich flavor and luscious chocolate topping.

INGREDIENTS

- 125 g (1 C) AP flour
- 40 g (6 T) natural cocoa
- 1 tsp cinnamon
- 1/2 tsp chipotle powder*
- 1/2 tsp baking powder
- 1/4 tsp fine sea salt
- 112 g (8 T) unsalted butter
- 105 g (1/2 C) brown sugar
- 65 g (5 T) white sugar
- 1 large egg
- 2 oz buttermilk
- 3 oz milk chocolate
- 1/2 C heavy cream

* Chipotles are dried jalapeños, Texas's official state pepper, often sold whole or in flakes. For this recipe, create a fine powder with a mortar and pestle or spice grinder.

INSTRUCTIONS

- Sift together the flour, cocoa, spices, baking powder and salt in a medium bowl and set aside
- Cream butter and sugars together until lightened in color, 2-3 minutes.
- Add the egg and buttermilk and mix well.
- Add the flour mixture in thirds mixing gently until a sticky dough forms and no streaks remain.
- Chill dough in fridge at least one hour up to three days.
- Heat oven to 375 and line a baking tray with parchment paper.
- Use damp hands to divide dough into 6 portions, then roll into balls and place on tray.
- Bake until the edges are crinkly and the middle is set, about 15 minutes.
- As cookies cool, prepare ganache by breaking chocolate into small, even pieces.
- Heat heavy cream until it steams but do not let boil
- Pour the cream over chocolate and let sit a minute.
- Stir slowly with a metal spoon until a glossy homogenous ganache forms.
- Place cookies on a wire rack and set over the used parchment to catch drips.
- Spoon ganache onto the middle of each cookie and use the back of a spoon to ensure even distribution on top each cookie with drips down the sides.
- Add a lone star decoration with edible paper, novelty sprinkles or slivered almonds (pictured above) if desired