

Sinners Chipotle Chocolate Chips Cookie

* 1 stick of unsalted butter
* 8 tablespoons of refined coconut oil (you can always use one stick of butter)
* ¾ white sugar
* ¾ brown sugar
* 2 large eggs
* 2 tablespoon of corn syrup
* 2 teaspoons Mexican vanilla extract
* 2 ¾ cup flour
* 2 teaspoons cream of tartar
* 1 teaspoon of baking soda
* ¼ teaspoon salt
* 3 table spoon of powered baking chocolate
* 3-4 teaspoons of chipotle (dried) I used 4
* 1 16 oz package of semisweet chips
* 8 oz milk chocolate bar chopped up
* Smoked bourbon sea salt

1. Preheat oven to 350
2. Beat butter, coconut oil, and sugars until well blended and smooth
3. Add eggs, corn syrup and vanilla to sugar blend until light and fluffy
4. In separate bowl mix all dry ingredients flour, baking soda, cream of tartar, salt, powder chocolate, chipotle an blend well with a fork.
5. Slow add the dry ingredients in to the wet a little bit at a time till all ingredients are well blended
6. Then add the chocolate chunks and chips in the dough
7. Scoop out using cookie scoop place 2” apart on a parchment lined cookie sheet and sprinkle each cookie with sea salt
8. Bake for 9 minutes
9. Allow to cool and enjoy with milk

Yields 36 cookies

http://www.superexhausted.com/2012/12/chipotle-chocolate-chips-cookie/