



# Chocolate Cookies

## *Ingredients*

- 2 ½ cups of MASECA corn masa flour
- 8 ounces of unsalted butter, at room temperature
- 1 ½ cups of sugar
- 2 eggs
- ¼ cup of sugar
- 2 teaspoons of ground cinnamon
- ½ cup of unsweetened cocoa powder
- 2 teaspoons of baking powder
- 1 teaspoon of vanilla extract
- A pinch of salt

## *Preparation*

1. Preheat the oven to 350 °F. Grease two baking sheets with butter or line them with parchment paper.
2. In a bowl, combine ¼ cup sugar, cinnamon, MASECA corn flour, baking powder, and cocoa powder. Add the pinch of salt and mix well.
3. In a separate bowl, beat the butter with 1 ½ cups of sugar for 3 to 5 minutes, until the mixture is very creamy and pale.
4. Add the vanilla extract, then add the eggs one at a time, beating after each addition. Incorporate the dry mixture. Beat on low speed, then finish mixing by hand until you achieve a uniform dough.
5. Using an ice cream scoop, form dough balls and place them on the baking sheets, leaving 2–3 cm between each one.
6. Bake for 15 minutes, remove from the oven, and let the cookies rest for 5 minutes before moving them.

65 cookies