

Triple Chocolate Spice Cookies

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Ingredients:

1 ½ cups all-purpose flour
1 ½ cups sugar
1/2 cup cocoa powder
1/3 cup instant nonfat dry milk powder
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon ground cardamom
1 teaspoon ground ginger
1/4 teaspoon ground cloves

1/2 cup (1 stick) butter
2 large eggs
3 tablespoons milk
2 cups milk chocolate chips

Icing:

2 cups powdered sugar
2 tablespoons cocoa powder
2 teaspoons ground cinnamon
3 to 5 tablespoons water



Preheat the oven to 350°F (180°). Combine the first 11 ingredients in a large bowl with a whisk or fork. Add in the butter, eggs, and milk and blend with a mixer on medium speed until fully combined. Stir in the milk chocolate chips by hand. The dough should hold together but be thick. Scoop rounded teaspoons of dough onto cookie sheets, about two inches apart. Bake for 10 to 12 minutes. The cracks in the cookies will still look moist when they are done. Allow to cool on cookie sheets for two minutes, then transfer to cooling racks and allow to cool completely.

Using a fork, combine the powdered sugar, cocoa powder, and cinnamon in a bowl. Add in 3 tablespoons of water, stirring well until icing is smooth. Add a teaspoon more of water at a time until the icing drips from the fork in thin, unbroken ribbons. Line your workspace with waxed paper beneath the cooled cookies, and use the fork to drizzle the icing over the cookies. Allow icing to harden completely and store cookies covered. Makes four dozen.

