

IBM Chef Watson

Sublime & Lime Chocolate-Ancho Cookie

INGREDIENTS LIST

2 1/4 cups Oat Flour
2 cups All Purpose Flour
1/4 cup cornmeal
1 tsp Baking Powder
1 tsp Baking Soda
1/2 tsp Salt
1 tsp Ancho Chile Powder

1 cup Butter
1 cup Granulated Sugar
1 cup Light Brown Sugar
1 1/2 tsp Lime Zest
2 Eggs
1 tsp Vanilla Extract
1 1/2 cups Bittersweet Chocolate Chips

RECIPE STEPS

1. In a large bowl, stir together the oat flour, all-purpose flour, cornmeal, baking powder, baking soda, salt and ancho chile powder. Set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment on medium-low or with a handheld mixer on medium-high, beat the butter, both sugars and lime zest until fluffy, 3 to 5 minutes.
3. Add the eggs, 1 at a time, pausing after each addition to scrape the sides of the bowl with a spatula. Stir in the vanilla.
4. Add the flour mixture gradually, in 2 to 3 additions, scraping the sides of the bowl after each addition. Stop using the mixer and gently stir in the chocolate chips. Roll into a log (about 3 in in diameter) and wrap in plastic wrap. Refrigerate overnight.
5. Preheat the oven to 350°F. Line 3 baking sheets with parchment paper. Slice log into 1/2 inch cookies. Bake the cookies for 12 to 15 minutes, or until lightly browned. Let cool for a couple of minutes before carefully transferring the cookies to a wire rack to cool completely. The cookies will be rather tender and delicate, so treat them accordingly.