



African Chocolate Pepper Cookies

- 1 pound bittersweet or semisweet chocolate, chopped and divided
 - 12 tablespoons butter, at room temperature
 - 2/3 cup brown sugar
 - 2 large eggs
 - 2 cups all-purpose flour
 - 2/3 teaspoon baking soda
 - 1 tablespoon freshly ground black pepper
1. Melt 8 ounces of the chocolate and set aside.
 2. Beat the butter until light and airy. Add the sugar and beat until completely incorporated into butter.
 3. Add the eggs one at a time, mixing well after each one.
 4. In a separate bowl, sift or whisk the flour and baking soda. With the mixer on low speed, slowly add the dry ingredients to the butter mixture little by little, until just incorporated.
 5. Mix the melted chocolate into the butter mixture. Stir in the remaining chopped chocolate and the ground pepper. Cover and refrigerate until dough is cool and firm.
 6. Preheat oven to 350° F. Line a baking sheet with parchment paper (or grease generously).
 7. Drop the batter by the tablespoonful onto the baking sheet, about 1 inch apart on sheet. Bake for 10 to 12 minutes, until crisp on outside but still chewy inside.