

## Chocolate Salt and Pepper Cookies

Preheat oven to 350\*

2 c all-purpose flour  
1 1/4 c unsweetened Dutch-process cocoa powder, sifted  
2 tsp finely ground white pepper (or 1 tsp for less bite)  
1 tsp finely ground black pepper (or 1 1/2 tsp for more bite)  
1 tsp baking powder  
3/4 tsp salt  
1 3/4 c packed light brown sugar  
1 1/4 c unsalted butter, at room temp  
2 tsp vanilla  
2 eggs  
2 c semisweet chocolate chips



1. In a bowl, mix together flour, cocoa powder, white and black peppers, baking powder and salt.
2. In a large bowl, using an electric mixer, beat brown sugar and butter until light and fluffy. Add vanilla, mixing well. Add eggs, one at a time, beating well after each addition. Add flour mixture, beating just until blended. Stir in chocolate chips.
3. Scoop batter with 1/4 c measure or ice cream scoop and place on prepared baking sheets, about 3 inches apart. Bake in preheated oven for 15 minutes to 17 minutes or until cookies are puffed and starting to crack (they will still be soft to the touch in the center and look somewhat undercooked). Let cool completely on baking sheets on racks.

\*Variation: substitute white chocolate chips for the semisweet chocolate chips.

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