KAMPOT BLACK PEPPER CHOCOLATE CHIP COOKIE RECIPE

Yield: Makes 2 dozen large cookies │ **Prep Time: 15 min.** │ **Cook Time: 12 min.**

These easy-to-make, melt-in-your-mouth cookies are only subtly spicy, with a delicious after taste of the Kampot pepper. Every bite is filled with warm, chocolaty flavors.

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1/2 cup golden brown sugar
- 1 large egg
- 1 tablespoon finely ground black pepper (preferably, freshly ground Kampot pepper)
- 1 tablespoon vanilla extract
- 1/2 teaspoon sea salt
- 2-1/4 cups all-purpose flour
- 1/4 teaspoon baking soda
- 2-1/2 cups semisweet chocolate chips

1. Preheat the oven to 375 degrees F, and line a couple of baking sheets with parchment paper. Set aside.
2. In a large mixing bowl, combine the softened butter with the sugars and mix until it's smooth. Then add the egg and mix until it's evenly incorporated.
3. Add the pepper, vanilla, and salt and mix to combine.
4. Add the baking soda to the flour, and gradually mix this into the batter. Mix only until you no longer see any dry areas of flour.
5. Fold in the chocolate chips. Then use a 2-inch cookie scoop to shape the batter into cookies, adding them to the parchment-lined baking sheets as you go. They should have at least 2-inches between them, about 8 per sheet.
6. Place the baking sheets in the preheated 375 degree F oven until the cookies are golden brown along the edges, about 12 minutes.
7. Let them cool on the baking sheet for about 5 minutes, then place them on a cooling rack to cool completely.
8. Repeat with the remaining cookie batter, until it's all gone.