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.