

Prep Time:

60 min

Total Time:

90 min

Select a Course:

Dessert

Select a Meal:

Snack

Recipe Ingredients

3/8 C white sugar
3/8 C brown sugar
1 stick butter
1 egg
1 tsp vanilla extract
1 t baking soda
1/4 tsp cinnamon
1/4 tsp nutmeg
5 shakes cayenne pepper
1 C flour
1 bag chocolate chips

Need: frying pan, 7 tea lights

Matches

Metal strainer or cooling rack

Aluminum foil

Directions

Cream butter and sugars together with fork. Mix in egg and vanilla. Add rest of dry ingredients and mix until uniform consistency. Fold in chocolate chips.

Fold piece of foil into 5x5 box with 1/2 inch sides. Reflective part of foil on the inside. Fold second piece of foil into 6x6 inch lid. Press spoonful of cookie dough into foil box until uniformly 1/4 " tall. Place 7 tea lights in frying pan in hexagon. Light candles, place metal strainer upside down over candles. Top of strainer should be 4-5 inches above tea light flames. Place foil box on metal strainer and over with foil lid. Cook for 25-30 min.