

Mexican Chocolate Sweet Tamales

Yield: 18 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-mexican-cinnamon-sugar-cookies>

Ingredients:

- 3 cups flour masa harina
- 1/4 cup unsweetened cocoa powder
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 1/4 teaspoon chipotle chili powder
- 1 1/2 cups unsalted butter or coconut oil, room temperature
- 1 1/4 cups granulated sugar
- 2 cups milk whole, or unsweetened plant-based milk
- 1 teaspoon vanilla extract
- 2 cups chocolate chips one 12-ounce bag, I like bittersweet
- cinnamon sugar
- honey

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 45 milligrams
4. Fat: 22 grams
5. Fiber: 2 grams
6. Protein: 5 grams
7. SaturatedFat: 13 grams
8. Sodium: 75 milligrams
9. Sugar: 28 grams

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