

Decadent Double Chocolate Espresso Cookies



These are the cookies that dreams are made of! The espresso magnifies the chocolate flavors in this tender, chewy cookie recipe.

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PREP TIME		COOK TIME		TOTAL TIME			
10 mins		10 mins		20 mins			
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COURSE	CUISINE	SERVINGS	CALORIES				
Dessert	American	24 cookies	118 kcal				

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EQUIPMENT

- Cookie sheet
- Parchment Paper

INGREDIENTS

- 1 cup Flour
- ¼ cup Cocoa Powder unsweetened
- 1 tbsp Instant Espresso Powder
- 1 tsp Baking soda
- ½ tsp Salt
- ½ cup Butter unsalted, softened
- ⅓ cup Sugar

- 1/3 cup Brown Sugar
- 1 Egg large
- 1/2 tsp Vanilla
- 1/3 cup Espresso Chips
- 2/3 cup Semi Sweet Chocolate Chips

INSTRUCTIONS

1. Preheat oven to 375°.
2. Combine the flour, cocoa powder, instant espresso powder, baking soda and salt in a medium bowl and set aside.
3. Beat the butter, sugar and vanilla at medium speed until creamy.
4. Add the egg to the creamed butter and mix well.
5. Slowly add the flour mixture, scrapping the bowl between additions.
6. Using a spatula or a wooden spoon, mix in the espresso and chocolate .chips until evenly distributed throughout the dough.
7. Line a cookie sheet with parchment paper. Drop the dough in 1 inch mounds using a spoon or a cookie scoop onto the cookie sheet.
8. Bake for 9-11 minutes. Let the cookies cool on the cookie sheet for 2-3 minutes before transferring them to a cooling rack.

NOTES

When the cookies are completely cooled, they can be stored in an airtight container, at room temperature for up to a week.

NUTRITION

Serving: 24cookies	Calories: 118kcal	Carbohydrates: 14g	Protein: 1g
Fat: 7g	Saturated Fat: 4g	Polyunsaturated Fat: 0.3g	Monounsaturated Fat: 2g
Trans Fat: 0.2g	Cholesterol: 18mg	Sodium: 129mg	Potassium: 63mg
Fiber: 1g	Sugar: 9g	Vitamin A: 131IU	Calcium: 10mg
Iron: 1mg			



KEYWORD

Chocolate, chocolate chips, espresso, sugar, butter

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