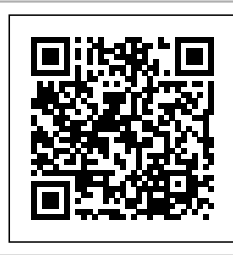


Mocha Chocolate Chip Cookies



Scan Code To Watch Video!



Recipe by: Laura Vitale

Makes About 40

Prep Time: minutes
Cook Time: minutes

Ingredients

- 2 cups of Flour
- 2 ½ Sticks of unsalted Butter (1 ¼ cup) at room temperature
- 1 1/2 cup of Semisweet Chocolate chips
- ½ tsp of Baking Powder
- ¾ tsp of Ground Cinnamon
- ¼ tsp of Salt
- 1 cup of Confectioner Sugar
- ½ cup of Brown Sugar
- 3 Tbsp of Instant Espresso Powder
- ¼ cup of Granulated Sugar, for dipping

- 1) Preheat your oven to 350 degrees.
- 2) In a large bowl cream together the butter, instant coffee, brown sugar, confectioner sugar and vanilla, until well combined.
- 3) Add the flour, baking powder, ground cinnamon and salt and mix in until fully incorporated. Fold in the chocolate chips.



- 4) Using a small ice cream scoop or a 1 tbsp measuring spoon, form the cookies and dip only one side of the cookie in the granulated sugar. Place them on a non stick baking sheet sugar side up and using your fingers gently press the top to flatten them just a little. Make sure you set them up a couple inches apart from each other.
- 5) Place the baking sheets in the center of the oven and bake for about 13 to 14 minutes rotating the pan half way through for even cooking.
- 6) Let cool for 5 minutes on the baking sheet and then transfer onto a wire rack to cool completely.