

CHOCOLATE ESPRESSO OATMEAL COOKIES

INGREDIENTS

1 1/2 cups all purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon salt
1 teaspoon baking soda
1 cup (2 sticks) butter softened
1 1/2 cups sugar
1/2 cup cooled espresso
1 teaspoon vanilla extract
3 cups rolled oats
1 cup chocolate chips

DIRECTIONS

Preheat oven to 350F. Prepare two cookie sheets with parchment paper or silpat.

In a medium bowl, whisk together the flours, cocoa powder, salt and baking soda.

In the work bowl of your stand mixer, cream together the butter and sugar. Beat in the espresso and vanilla and mix until combined. With a wooden spoon add the flour mixture to the creamed butter mixture. When most of the flour is incorporated, stir in the oats and chocolate chips. Mix just until incorporated. Chill in refrigerator for about 1 hour.

Spoon dough onto prepared cookie sheets, leaving 2 inches between cookies. Bake for 8-11 minutes, or until the cookies look dry on top. Cool the cookies for three minutes on the baking sheet then transfer to a wire rack.