

DOUBLE CHOCOLATE ESPRESSO CHIP COOKIES

INGREDIENTS

12 ounces (1 package) semisweet chocolate chips
1 cup all-purpose flour
1 cup dark brown sugar
6 tablespoons butter
3 teaspoon vanilla extract
1 1/2 teaspoon baking powder
1 teaspoon salt
3 eggs
1 cup Espresso Chips
1 cup Milk Chocolate Chips

DIRECTIONS

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

In a metal bowl set over a pot of simmering water (or a double boiler), melt together chocolate and butter, mix until smooth. Allow to cool slightly. In a large bowl, beat together eggs, brown sugar, and vanilla on high speed until light and fluffy. Beat in melted chocolate. Mix in dry ingredients until just combined. Stir in the espresso chips and milk chocolate chips. Drop tablespoons of dough evenly placed about 1 1/2 inches apart onto the lined cookie sheet. Bake, until cookies are crackly, about 12 minutes. The cookies should still be soft. Do not over bake.

Cool on sheets until about mostly cool then carefully transfer the cookies to racks to cool completely.