

SALTED CARAMEL MOCHA COOKIES

INGREDIENTS

1 1/4 cups all purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
2 teaspoons cornstarch
3/4 teaspoon salt
2 teaspoons instant coffee granules
1/2 cup (1 stick) butter, softened to room temperature
1/2 cup brown sugar, packed
1/2 cup granulated sugar
1 egg + 1 egg yolk
1 1/2 teaspoon vanilla
Hershey's Caramel Kisses, unwrapped and frozen
sea salt, for garnish

DIRECTIONS

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

In a medium bowl combine flour, cocoa powder, baking soda, cornstarch, salt, and instant coffee granules until well mixed. Set aside. In the bowl of your stand mixer, beat butter and both sugars until light and fluffy, 3-5 minutes. Beat in egg and egg yolk until fully incorporated, followed by the vanilla. On the lowest setting of your mixer, stir in the flour mixture until dough forms. Scoop out rounded tablespoons of dough and place at least 2 inches apart on prepared cookie sheets. Flatten them with your fingers, the back of a spoon or the bottom of a drinking glass just a bit.

Bake at 350F for 12-14 minutes or until edges just begin to brown. Remove from oven and immediately push (gently!) a caramel kiss into the center of each cookie. Sprinkle tops of cookies with sea salt. Let cool on pan for 3-4 minutes before gently removing to a wire rack to cool completely. Do not touch the kisses until cooled as they will turn pretty gooey until they have re-set.