

*From Real Estate to Recipes!*

## **FEBRUARY FEATURE RECIPE**

### **Chocolate Chip Espresso Cookies**

#### **Ingredients:**

8 ounces bitter sweet chocolate, chopped  
5 ounces unsweetened chocolate, chopped  
1/2 cup butter  
1 3/4 cups sugar  
4 eggs  
2 tablespoons finely ground espresso beans  
1/3 cup sifted cake flour or all-purpose flour  
1/4 teaspoon baking powder  
1/8 teaspoon salt  
1 1/2 cups semisweet chocolate pieces



***Happy Valentine's Day!***

#### **Directions:**

1. In medium saucepan, combine bittersweet chocolate, unsweetened chocolate, and butter; heat & stir over low heat until mixture is melted & smooth. Remove from heat & cool for 10 minutes.
2. In large bowl, combine sugar, eggs, & ground espresso beans; beat with electric mixer on medium to high speed for 2-3 minutes or until well mixed & color lightens slightly. Add cooled melted chocolate, beating until combined. In small bowl, stir together flour, baking powder & salt. Add to chocolate mixture; beat until combined. Stir in chocolate pieces. Dough will be like brownie batter.
3. Cover surface of dough with waxed paper. Let stand at room temperature for 20 minutes. Dough will thicken as it stands.
4. Preheat oven to 350°. Line 2 cookie sheets with parchment paper. Using a \*3 ounce scoop, scoop dough in mounds 2 inches apart onto cookie sheet.
5. Bake just about 13 minutes or until tops are set and the cracks on top don't appear moist. Let cookies stand on cookie sheet 1 minute. Transfer cookies to wire rack; cool. Makes about 24 cookies.

\*or us 3 TBS of dough for each cookie

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