



salted chocolate espresso cookies;

1. (sahl'td chah-koh-layte eh-spreh-soh koo-keez) *noun*.
Warm and gooey chocolate espresso cookies sprinkled with salt.
2. Produces 24 Servings.
3. Preparation 45 mins.
4. Oven temperature set to 325.

Ingredients;

10oz semisweet chocolate chips	6 Tbsp. butter
2 Tbsp. espresso powder*	$\frac{1}{3}$ c. flour
1 tsp. baking powder	$\frac{1}{2}$ tsp. salt
2 eggs	$\frac{3}{4}$ c. sugar
1 tsp. vanilla	sea salt, for sprinkling

*alternatively, use instant coffee

Instructions;

1. In a double boiler (or bowl over pot) melt the butter. Once heated, add the chocolate and espresso powder, and stir until smooth and melted.
2. Add in the flour, baking powder, and salt, and mix to thoroughly combine.
3. Whisk in the eggs, sugar, and vanilla extract, then cover and refrigerate for at least 15mins (1+ hour recommended).
4. Using a small ice cream scoop, drop the dough onto parchment-lined baking sheets, and bake for 10 minutes until tops are dry and cracked.
5. Remove from the oven and immediately top with a pinch of sea salt.