



RECIPE



ESPRESSO CRINKLE COOKIES

INGREDIENTS:

for cookies

4	oz	unsweetened chocolate, chopped
4	tbsp	unsalted butter, cubed
1 1/2	tsp	instant espresso powder
1	cup	all purpose flour
1/2	cup	unsweetened cocoa powder
1	tsp	baking powder
1/4	tsp	baking soda
1/2	tsp	kosher salt
3/4	cup	sugar
3/4	cup	light brown sugar, packed
2	lg	eggs, at room temperature
2	tsp	Kahlua, or coffee liqueur

for rolling:

1/2	cup	granulated sugar
1/2	cup	confectioners sugar

DIRECTIONS:

Preheat oven to 325°. Line two baking sheet with parchment paper and set aside. Place the chopped chocolate and cubed butter in a microwave safe bowl and microwave on high for 30 seconds. Remove and stir. Continue microwaving and stirring in 15 second increments until melted and smooth. Stir in the espresso powder and set aside to cool slightly.

In a medium mixing bowl, whisk together the flour, cocoa powder, baking powder, baking soda and kosher salt. Then in a large mixing bowl, whisk together the sugar, brown sugar, eggs and Kahlua until combined. Add the cooled chocolate mixture and whisk until smooth. Fold in the flour mixture until just incorporated. At this point, the batter will resemble a brownie batter. Let the dough stand at room temperature for 10 minutes.

Place the granulated sugar and the confectioners sugar in separate bowls. Use a cookie scoop with an ejector to scoop 1 1/2 inch balls of dough. Drop the dough in the granulated sugar and roll to coat, then coat generously in the powdered sugar. Place on the prepared baking sheets 2 inches apart.

Bake one sheet at a time, rotating the pan halfway through, for 16-18 minutes, until puffed and cracked, with the edges set. Remove and place on a wire rack for cooling for about 15 minutes. Store in an airtight container at room temperature.

Makes: 24 cookies

