



Mocha Truffle Cookies

48 cookies

Ingredients

Butter	½ cup	Vanilla extract	1 tsp.
Chocolate Chips (1)	1/3 cup	All Purpose Flour	2 cups
Instant Coffee crystals	2 Tbs.	Cocoa	2 Tbs.
Granulated Sugar	½ cup	Baking Powder	1 tsp.
Brown Sugar, packed	½ cup	Salt	½ tsp
Eggs	2	Chocolate Chips (2)	½ cup

Method

1. Pre-heat oven to 350° and lightly grease cookie sheets.
2. In a medium saucepan, melt butter and chocolate chips (1) over low heat.
3. Remove from heat, stir in coffee crystals. Cool for 5 minutes.
4. Stir in granulated and brown sugars, eggs, and vanilla. Mix well.
5. In a medium mixing bowl, combine flour, cocoa, baking powder, and salt. Add coffee mixture.
6. Fold in chocolate chips (2).
7. Drop dough by rounded tablespoons onto cookie sheets.
8. Bake in oven for 10 minutes and let cool 1 minute before removing from sheet.