



Salted Dark Chocolate Espresso Bean Chip Cookies

If you love espresso, dark chocolate and cookies, you will love these!

1 stick softened butter
1 ½ cups all purpose flour
1 egg
½ tsp salt
½ cup granulated sugar
½ cup brown sugar
1 tablespoon instant coffee granules
½ cup dark chocolate covered espresso bits, chopped (I get them at Publix)
1 teaspoon Cookie Nip
Flaky sea salt if desired

Pour all ingredients in a bowl and mix. Fold in chopped dark chocolate espresso bits. With lightly floured hands, roll the slightly sticky dough into balls and flatten with your fingertips. Garnish with flaky sea salt. Arrange on a baking stone with 1" between cookies. Bake on 325 for about 12-15 minutes.

Recipe yields 2 dozen 2" cookies.

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