



## **Mocha Cookies**

110g unsalted butter, room temperature

125g sugar

75g brown sugar

1 egg

1g vanilla

1g coffee flavour

98g all purpose flour

98g cocoa powder

1g baking powder

1g baking soda

2g salt

30g dark chocolate chips

10g real coffee beans, roughly chopped

## **Method**

Preheat your oven to 180 degrees Celsius (350 F) and line a baking tray with parchment paper.

In a bowl combine the sugars and butter, and beat (hand beaters or kitchen aid).

Once light and fluffy, add the egg and the vanilla, and coffee flavour. Beat to combine.

In a separate bowl, add the flour, cocoa, baking powder, baking soda and salt and whisk to combine.

Gradually add the dry mix to the wetter mix and gently combine on a low and slow beat setting. Fold in the chocolate chips and coffee beans.

Chill the cookie dough for 15 - 30 mins.

Scoop out the cookie dough evenly onto the baking tray/s and leave enough room for them to grow. Bake for 11-13 minutes. Approximately 11 minutes for soft cookies, 12 minutes for chewy cookies, 13 minutes for crunchy cookies. Allow the cookies to cool for approximately 10 minutes on the tray and allow the base to set.

Then... ENJOY!!