

Chewy Chocolate Espresso Cookies

3 1/4 cups semisweet chocolate chips

1/2 cup butter

1/2 cup flour

1/2 teaspoon baking powder

1/2 teaspoon salt

4 eggs

1 1/2 cups sugar

2 teaspoons vanilla

1 1/2 teaspoons instant espresso

1 1/2 cups chocolate chips

In a bowl over simmering water, melt the 3 1/4 cups chocolate chips and butter together.

Meanwhile, in another bowl, mix together the flour, baking powder, and salt.

In a mixer with a whip attachment, mix the eggs and sugar until light and fluffy. Add the vanilla and ground espresso, then add the chocolate mixture. Mix in the dry ingredients and the remaining 1 1/2 cups chips. Let sit at room temperature for 30 minutes to set up.

Scoop onto parchment lined sheet pans with a medium ice cream scoop then freeze. Bake from frozen in a preheated 375 degree F for 7 minutes. You can par-bake them for 5 minutes then bake an additional 2 minutes at the time you serve them so they're warm.