

Mocha Chip Cookies

Ingredients

- *2 ½ cups flour*
- *1 / 3 cup unsweetened cocoa powder*
- *½ teaspoon baking soda*
- *¼ teaspoon salt*
- *2 teaspoons instant coffee crystals (French Roast or other dark coffee)*
- *2 teaspoons coffee liqueur, such as Kahlua*
- *1 cup white sugar*
- *¾ cup dark brown sugar, packed*
- *1 cup butter or margarine*
- *2 eggs*
- *2 cups chocolate chips, or 1 cup chocolate chips + 1 cup peanut butter chips*
- *1 cup chopped nuts*

Instructions

- 1. Preheat oven to 300.*
- 2. In a bowl, combine flour, cocoa, soda, and salt, mix and set aside.*
- 3. In a small bowl, dissolve coffee crystals in coffee liqueur and set aside.*
- 4. In a large bowl, blend sugars and butter or margarine, mix to form a grainy paste.*
- 5. Add eggs and dissolved coffee crystals, beat until smooth.*
- 6. Add flour mixture, chips, and nuts, blend just until combined.*
- 7. Refrigerate dough for an hour or more.*
- 8. Drop by rounded tablespoonfuls onto cookie sheet.*
- 9. Bake 23-25 minutes.*

Makes about 4 dozen.