

## Quadruple Chocolate Espresso Drop Cookies



### Ingredients:

2 eggs  
2 cups flour  
3/4 cup granulated sugar  
1/2 cup chocolate covered espresso beans  
1 cup semi-sweet chocolate chips  
1 cup Ghiradelli chocolate chips  
1/4 cup cocoa powder  
1/4 cup espresso, room temperature  
2 tablespoons unsalted butter  
1 tablespoon vanilla extract  
1 teaspoon baking powder  
1/2 teaspoon salt

### Directions:

- 1) Preheat your oven to 350 degrees and line a large baking tray with parchment paper.
- 2) Set up a double boiler on the stove and heat the water to a low boil.
- 3) Pour the chocolate covered espresso beans into the bowl of a food processor and process the beans until you have a fine grind. Process an extra 30 seconds to make sure you have as fine of a grind as possible.
- 4) Transfer the chocolate espresso powder to a large mixing bowl and stir in the baking powder, salt, flour, and cocoa powder.
- 5) Put the butter into the interior pan of the double boiler and stir until its melted. Add the Ghiradelli chips and continue stirring until the chocolate has melted and is smooth.
- 6) In a smaller bowl whisk the eggs, sugar, espresso and vanilla extract together.
- 7) Add the egg mixture to the bowl with dry ingredients and stir until combined.
- 8) Stir the melted chocolate into the batter, followed by the semi-sweet chocolate chips.
- 9) Using two tablespoons gather up about 1/4 cup of the batter and drop it onto the parchment paper. Continue with the remaining batter, placing them about 2 inches apart on the baking sheet.
- 10) Place the baking sheet in the oven and bake the cookies for 15 minutes until they're doubled in size and the tops begin to crack.
- 11) Remove the cookies from the oven, transfer them to a cooling rack and allow them to cool thoroughly. Store them in an airtight container.