



Double Chocolate Espresso Walnut Cookies

Yield: 2 dozen

Rich like a brownie, yet full of chocolate and walnuts.

2 baking sheets, lined with parchment paper
325°F

1lb	semisweet chocolate, chopped fine	1-1/2 cups	granulated sugar
1/2 cup	unsalted butter,	2 tbsp	espresso powder
2-3/4 cup	all-purpose flour	1 tbsp	pure vanilla extract
1/2 tsp	baking powder	12 ozs	bittersweet chocolate, chopped into chunks
1/2 tsp	salt	8 ozs	walnuts, chopped coarsely
5 large	eggs		
2 tbsp	water		

1. In a saucepan over low heat, melt semisweet chocolate and butter until smooth.
2. In a medium bowl, whisk together flour, baking powder and salt. Set aside
3. In a mixing bowl fitted with paddle attachment, beat together eggs, water, sugar, espresso powder and vanilla until foamy, about 3 minutes. On low speed, blend in the chocolate mixture and then the flour mixture. By hand add the chocolate chunks and walnuts.
4. Using a #24 disher, scoop dough, about 6 cookies per sheet. Bake until the cookies look cracked on top and firm, yet moist looking in the center, about 14 minutes. Remove from oven and let cool for 20 minutes on a rack, remove from pan. Scoop remaining dough onto cooled baking sheets.