

CHOCOLATE ESPRESSO COOKIES

FROM THE KITCHEN OF
CHRIS NAKOS

Ingredients

1/2 cup margarine or butter	2 teaspoons vanilla extract
1 1/2 cups chocolate chips, divided	2 cups flour
1 tablespoon instant coffee	1/3 cup cocoa
3/4 cup sugar	1/2 teaspoon baking powder
3/4 cup brown sugar	1/4 teaspoon salt
2 eggs	

Preparation and Serving

Melt margarine and 1/2 cup chocolate chips together. Stir in instant coffee. Let cool. Add sugar, brown sugar, eggs, and vanilla. Mix well. Stir in remaining ingredients, adding 1 cup chocolate chips last. Drop as rounded tablespoons on cookie sheet. Bake at 350° for 10 minutes.