

Chocolate Espresso Wafers

MAKES ABOUT **50** COOKIES

For the folks who like their chocolate cookies straight up and unadorned, these crisp wafers have a deep, dark chocolaty flavor with a hint of coffee. They hardly need embellishment, but sandwiching a layer of vanilla ice cream between two rounds makes an awfully nice dessert.

- 1½ cups all-purpose flour
- ¾ cup unsweetened (natural) cocoa powder
- 1½ tablespoons instant espresso powder, such as Medaglia D'Oro
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 12 tablespoons (1½ sticks) unsalted butter, softened
- 1 cup sugar
- 1 large egg
- 1 teaspoon pure vanilla extract

WHISK together the flour, cocoa, espresso powder, baking soda, and salt in a medium bowl.

USING an electric mixer, beat the butter in a large bowl until creamy. Beat in the sugar and mix until fully blended. Beat in the egg, then the vanilla. With the beaters on low speed, mix in the flour mixture until fully incorporated and the dough starts to come together. The dough will be thick and heavy. Gather the dough into a ball, then divide it in half.

WORKING with one half of the dough at a time, place it on a clean work surface and shape it into a log, rolling it back and forth to form a smooth cylinder about 7½ inches long and 1¾ inches in diameter. (The dough will feel like Play-Doh!) Wrap up the log in plastic wrap and secure with a layer of foil. Repeat with the remaining dough. Refrigerate or freeze until very firm. (The dough can be refrigerated for up to 3 days or frozen for up to 3 months.)

PREHEAT the oven to 350°F. Line a cookie sheet with parchment paper.

WORKING with one log at a time, use a thin, sharp knife to cut the dough into ¼-inch-thick slices, arranging them about 2 inches apart on the prepared sheet. Bake for 12 to 13 minutes or until the cookies feel almost firm to the touch. (They'll crisp up as they cool.) Don't overbake or else the chocolate will taste and smell burnt. Transfer the cookies to a rack to cool.

STORE in an airtight container for up to 10 days; or freeze for up to 2 months.