

Mini Mocha Chocolate Chip Cookies

Author: Culinary Concoctions by Peabody (blog)

Carolyn T's
Main Cookbook

Servings: 80



8 ounces unsalted butter, at room temperature
1 cup granulated sugar, [I used half Splenda]
1/2 cup powdered sugar
2 eggs
1 tsp coffee extract
1/2 tsp vanilla extract
1 tsp salt
1 tsp baking soda
2 1/3 cup all-purpose flour
1/3 cup cocoa, [or up to 1/2 cup]
12 ounce chocolate chips, mini size
granulated sugar for rolling cookies

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 69 Calories; 4g Fat (46.5% calories from fat); 1g Protein; 9g Carbohydrate; trace Dietary Fiber; 12mg Cholesterol; 45mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fat; 1/2 Other Carbohydrates.

Notes: They are exceptional when they're warm. Very light texture and wonderfully chocolately.

Description:

1. Preheat oven to 375F. Grease cookie sheets with either butter or baking spray.
2. In a standard mixer (using paddle attachment) or with a hand-held beater, cream together sugars and butter until light and fluffy, about 3 minutes.
3. Add eggs, one at a time, scraping down the bowl after each addition. Add coffee and vanilla extract and beat for 30 seconds.
4. Sift together salt, baking soda, cocoa and flour. With the mixer on slow, add the flour. Mix until thoroughly combined.
5. Fold in chocolate chips and place bowl in refrigerator for 20 minutes.
6. If making larger cookies use a small cookie (or ice cream) scoop. If making mini ones, use a small melon baller as your size guide. Roll into balls. Roll cookie dough ball into sugar to make sure the whole ball is covered in sugar.
7. Place on cookie sheet and bake 10 minutes. If making mini ones bake for 6-8 minutes. Leave on cookie sheet for 3 minutes then remove and let cool on wire rack.