

Chocolate Chip Espresso Cookies

Preheat oven to 350*

3 c all-purpose flour
1 tbsp ground cinnamon
1/2 tsp baking soda
1/4 tsp salt
1 1/2 c packed light brown sugar
1 c unsalted butter, at room temp
2 tsp vanilla
1 tsp grated orange zest
1 egg
4 tsp instant espresso or coffee granules
2 c semisweet chocolate chips or chunks



1. In a small bowl, mix together flour, cinnamon, baking soda and salt. Set aside.
2. In a large bowl, using an electric mixer, beat brown sugar and butter until light and fluffy. Beat in vanilla and orange zest. Add egg and instant espresso, beating until smooth. Add flour mixture, mixing just until blended. Stir in chocolate chips.
3. Scoop batter with 1/4 c (50ml) measure or ice cream scoop and, using your hands, roll into balls. Place on prepared baking sheets, about 3 inches apart. Using the heel of your hand, lightly flatten tops. Bake in a preheated oven for 15 to 20 minutes or until puffed but still slightly soft to the touch. Let cookies cool on baking sheets on racks until almost cool to the touch. Transfer to racks and let cool completely.

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