

CHOCOLATE DREAM COOKIES



Ingredients |

- 3/4 cup Manini's Gluten Free Multi-Purpose Flour
- 1 tsp baking powder
- 1/8 tsp sea salt
- 4 large eggs
- 1 1/2 cups packed light brown sugar
- 2 tsp pure vanilla extract
- 1 tsp espresso powder or finely ground coffee
- 1 pound bittersweet chocolate, chopped
- 1 stick unsalted butter, cut into pieces.
- 1 cup semisweet chocolate chips

Directions |

Preheat your oven to 350F. Line 2 cookie sheets with parchment. In a medium bowl, whisk together gluten free flour, baking powder and salt. Set aside. In a small bowl, whisk the eggs, brown sugar, vanilla, and espresso together thoroughly. Set aside. In a microwave safe bowl add butter and chopped chocolate. Microwave them carefully until almost all melted, then let the residual heat melt the rest of the chocolate. For me I put it in the micro at 50% power for 3 minutes and then stir until it is melted completely. Set aside to cool until warm. Add the egg mixture to the cooled chocolate mixture, stirring until combined. Stir in the flour mixture. Then, fold in the chocolate chips. Use a small ice cream scoop to form the cookies, about 1 rounded tablespoon each, and place on the prepared cookie sheets.



Bake for 10 to 12 minutes, rotating the pans halfway through the baking time to ensure even doneness. The surface of the cookies should look dry and set, but the centers should still be gooey.