**Double Chocolate Espresso Cookies**

* **2 ¼** sticks unsalted butter, room temperature
* **1** cup sugar
* **1** cup light brown sugar
* **2** eggs, room temperature
* **2 ½** cups flour
* **¾** cup unsweetened cocoa powder
* **1** teaspoon baking soda
* **1** teaspoon Kosher salt
* **2** tablespoons instant espresso powder (like Medaglia D'Oro, or similar)
* **12** ounces semisweet chocolate chips
1. Preheat oven to 350
2. Cream butter and sugars until light and fluffy. Then, add eggs one at time, mixing after each addition to make sure they are well combined.
3. In a separate bowl mix together dry ingredients: flour, cocoa powder, baking soda, salt, and espresso powder. I use a whisk to make sure the dry ingredients are well mixed.
4. With the mixer on low, slowly add the dry ingredients to the wet ingredients, scraping down the sides of the bowl as needed. Mix everything until the ingredients are fully combined, but do not overbeat. Using a wooden spoon, stir in chocolate chips.
5. Line a baking sheet with Silpat or parchment paper. Using a 1 1/2" ice-cream scoop, or rounded teaspoon, drop dough on the sheet 2" apart. Bake for 10-12 minutes. Cool on a wire rack and serve.

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