

Mrs Fields Mocha Chunk Cookies

Categories: Cookies

Yield: 48 servings

2 1/2 c All-purpose flour
1/3 c Unsweetened cocoa powder
1/2 ts Baking soda
1/4 ts Salt
2 ts Instant coffee crystals
- (french roast or other
Coffee)
2 ts Coffee liqueur
1 c White sugar
3/4 c Dark brown sugar; packed
1 c Salted butter; softened
2 lg Eggs
10 oz Semisweet chocolate bar
- coarsely chopped

Preheat oven to 300 degrees. In a medium bowl combine flour, cocoa, soda and salt. Mix well with a wire whisk and set aside. In a small bowl dissolve coffee crystals in coffee liqueur and set aside. In a large bowl blend sugars with an electric mixer at medium speed. Add butter and mix to form a grainy paste. Scrape adown sides of bowl. Then add eggs and dissolved coffee crystals, and beat at medium speed until smooth. Add the flour mixture and chocolate chunks, and blend at low speed just until combined. Do not overmix.

Drop by rounded tablespoonfuls onto ungreased cookie sheet, 2 inches apart. Bake for 23-25 minutes. Immediately transfer cookies with a spatula to a cool, flat surface.