

Mocha Chip Cookies (makes 24)

12 oz. pkg. (2 cups) semi-sweet choc chips

2 Tblsps. coffee

1 $\frac{1}{4}$ c. all purpose flour

$\frac{3}{4}$ tsp. baking soda

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ c. butter (1 stick) softened

$\frac{1}{2}$ c. sugar

$\frac{1}{2}$ c. brown sugar

1 egg

$\frac{1}{2}$ c. chopped walnuts or pecans (optional)

Preheat oven to 350°. Melt $\frac{1}{2}$ c. semi-sweet chips, stir until smooth, cool to room temperature. In a small bowl, combine flour, baking soda & salt, set aside. In large bowl, combine butter, sugar, brown sugar and coffee, beat until creamy. Add egg & melted chocolate, mix well. Gradually add flour mixture. Stir in remaining $\frac{1}{2}$ c. choc. chips, and nuts (optional). Drop by Tblsps. onto ungreased cookie sheets. Bake 10-12 minutes. Allow to sit 2-3 mins. before removing.