

## Chocolate Chip Cookies With toasted Walnuts & Espresso

(adapted by Jane Wilkes from "All Time Favorite Gifts from the Kitchen")

- 2 and  $\frac{1}{4}$  c. all-purpose flour or try Jane's favorite, white-whole-wheat flour
  - $\frac{1}{2}$  t. baking soda
  - $\frac{1}{2}$  t. salt
  - 1 and  $\frac{1}{2}$  sticks of unsalted butter
  - 2 T instant Espresso powder (Jane likes Bustela brand instant espresso powder) or instant coffee granules
  - $\frac{1}{2}$  c. granulated white sugar
  - 1 c. firmly packed light or dark brown sugar
  - 2 eggs
  - 1 and  $\frac{1}{3}$  c. semi-sweet chocolate chips, or chocolate chunks. This is most of a 12 oz. package. Try Jane's favorite, Ghiradelli brand.
  - 1 cup walnut halves or pieces
1. Preheat oven to 325
  2. Cut butter into smaller chunks and place in a cereal size bowl with the instant espresso powder or instant coffee granules. Microwave to melt, stirring well.
  3. Spread walnuts on a dinner plate and microwave 2 and  $\frac{1}{2}$  minutes on high to toast. Set aside - the plate will likely be hot!
  4. Whisk the flour, baking soda and salt together in a medium bowl.
  5. In a large mixing bowl, combine the butter mixture, eggs, and both sugars and mix on medium speed until combined.
  6. Reduce the mixer speed to a lower speed and gradually add the flour mixture
  7. Reduce mixer to the lowest speed and stir in walnuts and chocolate chips/chunks.

Drop dough by heaping Tablespoons or cookie scoop onto an ungreased cookie sheet. Place each 2" apart. Bake 12 to 14 minutes, do not overbake. Cool slightly and remove to wire rack to cool completely. (if cookies stick, return sheet to the warm oven for a minute or two. They should release easily. This made 39 generous cookies.

I used a Kitchen Aid mixer, a #40 scoop (that's 1.75 Tablespoons), and an insulated Air Bake cookie sheet.

Note: Whole wheat flour does not keep well at room temperature. Store it in the freezer if you do not bake often. White whole wheat flour has a slightly nutty flavor but none of the 'wooden' flavor you may associate with regular whole wheat. White whole wheat flour is more nutritious than all-purpose flour and is an interchangeable substitute.