

These chewy chocolate espresso cookies may be as dark as night, but they'll make faces light up with just one bite. A thin crisp top of the cookie gives way to fudgy chocolate, with a depth of flavor that comes when coffee and chocolate combine. We like to think the little caffeine that is in these sweet treats is what helps Santa stay wide awake and jolly during his deliveries. This recipe makes an abundance of these delicious cookies, so if you're in the giving spirit, after saving some for Santa and yourself of course, we've included festive packaging for you to wrap up these treats and gift away!

Night Before Christmas Cookies

Chef'd



WHAT YOU'LL NEED:

EQUIPMENT:

- 3 Rimmed sheet pans
- Small heatproof bowl
- Medium bowl
- Standing mixer or large bowl & hand mixer
- Rubber spatula

FROM YOUR PANTRY:

- Salt

KITCHEN 411

We recommend chilling the cookie dough before baking. This allows the butter to solidify, so it melts slowly as the cookies bake. The slower the butter melts, the less the cookies spread.

INGREDIENTS

3pieces	Parchment paper
1cup	Semi-sweet chocolate chips
1cup	All purpose flour
1tbsp	Instant coffee
½cup	Cocoa powder
½tsp	Baking powder
1stick	Butter
1½cup	Granulated sugar
2	Eggs
2tsp	Vanilla extract

CHEF NOTES

You may have extra of some ingredients.

TWO DOZEN

EST. COOKING TIME: 45 MINUTES

ALLERGENS: **PENDING**

SKILL LEVEL: 



1. PREP THE INGREDIENTS

- Preheat the oven to **350°**.
- Line the rimmed sheet pans with the **parchment paper**.
- In a small heatproof bowl, melt only ½ cup **semi-sweet chocolate chips** in the microwave in 30 second increments, stirring in between.
- In a medium bowl, combine the **flour, instant coffee, cocoa powder, baking powder**, and ¼ teaspoon **salt**.



3. BAKE THE COOKIES

- Place **cookies** on the prepared sheet pans, about 1½-inches apart.
- **Bake** for 9 to 11 minutes, making sure not to over bake.
- Let cool completely.



2. THIS IS HOW WE ROLL

- In the bowl of a standing mixer or a large bowl, cream together **butter** and **sugar** until well incorporated.
- Add the **eggs** 1 at a time, mixing in between each addition. Add **vanilla extract** and mix to combine. Add in **melted chocolate** to **sugar mixture**.
- With a rubber spatula, fold in the **flour mixture** and remaining **chocolate chips**.
- Scoop tablespoon sized **cookies** onto a plate and let chill for 30 minutes before baking.



4. SERVE & ENJOY

- Place the **Night Before Christmas Cookies** on a platter and serve.
- Enjoy!

Follow us on social media and share your culinary creations! Use **#GetChefd** for a chance to win free meals!

