



Chocolate Chip Cookies

Makes approx 60 cookies

Ingredients:

2 cups unsalted softened butter
4 cups brown sugar (2 lb bag)
3/4 cup granulated sugar
4 eggs
8 teaspoons vanilla extract
2 teaspoons baking soda
2 teaspoons baking powder
2 teaspoons salt
7 cups flour
2 tablespoons instant espresso powder, slightly crushed
4 cups semisweet chocolate chips

Directions:

1. Cream the butter with the sugars until fluffy
2. Beat in eggs and vanilla extract
3. Combine dry ingredients (Including espresso powder) and beat into butter mixture
4. Stir in chocolate chips
5. Drop by large spoonfuls onto a greased cookie sheet
6. Bake at 375 degrees for 8-12 minutes until desired level of crispiness is achieved