

# Chocolate Truffle Tea Espresso Cookies

**Total time:** 35 minutes

1 C unsalted butter, softened  
1 C granulated sugar  
1/2 C brown sugar, packed  
2 lg eggs  
1 t vanilla extract  
1 t coffee extract  
2 C all-purpose flour

1/2 C cocoa powder  
1 t baking soda  
1/2 t salt  
2 T loose leaf Chocolate Truffle Tea, finely ground  
1/2 C chopped espresso beans  
1 C dark chocolate chips

**PREPARE THE DOUGH:** In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy. Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract and coffee extract.

**ADD DRY INGREDIENTS:** In a separate bowl, whisk together the flour, cocoa powder, baking soda, salt, and finely ground Chocolate Truffle Tea. Gradually add the dry ingredients to the butter mixture, mixing until just combined.

**FOLD IN MIX-INS:** Gently fold in the chopped espresso beans and dark chocolate chips.

**PREHEAT THE OVEN:** Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.

**SHAPE THE COOKIES:** Drop rounded tablespoons of dough onto the prepared baking sheet, spacing them about 2 inches apart.

**BAKE THE COOKIES:** Bake in the preheated oven for 10-12 minutes, or until the edges are set and the centers are still slightly soft. Remove from the oven and let cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.