

Chocolate Fudge Cookies

Source: Kaitlyn

2 1/3 Cups Sugar

8 Eggs

4 tsp vanilla

4 tsp espresso mix

2 Sticks Butter

32 oz chocolate chips

1 1/4 cups cocoa powder

1 tsp baking powder

1/2 tsp salt

8 cups walnuts, chopped (*using a food processor*)

Beat eggs & sugar, coffee & vanilla in mixer until fluffy (about 8-10 minutes). Meanwhile, melt together bittersweet chocolate and butter in a small double boiler pot.

In a medium bowl, combine, cocoa powder, baking powder, salt, chocolate chips and chopped walnuts. Add melted chocolate and butter to egg mixture and beat until well combined.

Fold flour mixture into egg/chocolate mixture. Use a medium sized ice-cream scoop and place cookies on sheet trays lined with parchment paper.

Bake at 350 degrees for about 9 - 12 minutes.

(Kait's Note: they look and bake cuter when you don't press them down after scooping them onto the trays!)

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