

Double-Chocolate Espresso Walnut Cookies

By Paula Coleman

Total time: 1 hour, 15 minutes plus cooking time

Servings: Makes about 2 dozen cookies

Note: The cookies are best served the day they are made, but are also delicious the next day.

Store them in an airtight container at room temperature

1 pound semisweet chocolate, chopped
½ cup (1 stick) butter
¾ cup (3 ounces) unbleached flour
½ teaspoon baking powder
½ teaspoon salt
4 extra-large eggs or 5 - 6 large eggs
1 ½ cups sugar
2 tablespoons instant espresso powder
1 tablespoon vanilla extract
2 cups fine-quality bittersweet (56% to 60% cacao) chips or ¼ inch chunks
2 cups coarsely chopped walnuts (about 8 ounces)

1. Position the oven racks in the center and upper third of the oven and heat the oven to 325 degrees. Line 4 large baking sheets with parchment paper.
2. Melt the semisweet chocolate and butter over medium heat in a double boiler until smooth, 5-7 minutes, stirring occasionally.
3. In a medium bowl, whisk together the flour, baking powder and salt.
4. In a mixing bowl fitted with the paddle attachment, or in a large bowl using a hand mixer, beat together the eggs, sugar, espresso powder and vanilla until blended and slightly foamy, 1-2 minutes. Beat in the melted chocolate mixture, then the flour mixture. Stir in the bittersweet chocolate and walnuts.
5. Using about 3 tablespoons of dough for each cookie, spoon the dough onto two of the prepared baking sheets, forming about 6 cookies per sheet. Bake until the cookies are cracked on top and moist in the center, about 14 minutes (do not over bake so as to keep the center of the cookies moist and fudgy). Transfer the baking sheets to a rack and cool the cookies completely before removing. Remove the cookies gently using a metal spatula.

Each of 254 cookies: 347 calories; 5 grams protein; 33 grams carbohydrates; 2 grams fiber; 23 grams fat; 11 grams saturated fat; 45mg cholesterol; 25 grams sugar; 73 mg sodium.