

Recipe for Espresso Chip Pizooki's

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups semisweet chocolate chips
- 1/4 cup Fresh Ground Coffee
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Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Cream together the butter, white sugar, and brown sugar until smooth.
3. Beat in the eggs one at a time, and then stir in the vanilla.
4. Add Baking Soda to batter along with salt.
5. Stir in flour, chocolate chips, and Coffee.
6. Drop by large formed scoops onto ungreased pans.
7. Bake for about 12 minutes in the preheated oven, or until edges are nicely browned.

Yield: 7-10 Large Pizooki Style Cookies