
Kona Coffee Chocolate Chip Cookies

Total time: 1 hr 30 min Yield: 22 to 24 cookies

Ingredients

5 oz butter (softened)
1/3 cup brown sugar
1/3 cup granulated sugar
pinch salt
2 tsp vanilla extract
1 1/2 cup all-purpose flour
1 Tbsp Kona coffee beans (finely ground)
1/3 cup semi-sweet chocolate chips

Prep Time: 1 hr 14 min Cooking Time: 16 min Total Time: 1 hr 30 min

Instructions

In a large mixing bowl, combine the butter, sugars, salt and vanilla; beat with an electric mixer or by hand until smooth.

In a small mixing bowl, stir together the flour, coffee and chocolate chips. Add the dry ingredients to the butter mixture and mix until smooth.

Divide the dough in half and roll each piece into a 6" log, about 2 inches in diameter. Chill until firm; about 45 minutes.

Preheat oven to 325°F.

Cut the dough into 1/2" slices and place them onto a baking sheet lined with parchment paper. Bake at 325°F for 14 to 16 minutes.

Remove from the pan from the oven and place the cookies onto a cookie rack. Let cool then enjoy them with an ice cold glass of milk!

Recipe brought to you by:

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