

# Fair Trade Mocha Chocolate Chip Cookies

Yield: 3 dozen

## Ingredients:

- 1 ½ cups soft, unsalted butter
- 1 ½ cups dark brown sugar
- ½ cup granulated sugar
- 2 eggs
- 4 tsp vanilla bean paste (can substitute pure vanilla extract)
- 4 cups 1847 Daily Grind organic flour or (all-Purpose Flour)
- 4 tsp cornstarch
- 2 tsp baking soda
- 1 tsp salt
- 1 ½ heaping tbsp ground, Planet Bean Fair Trade coffee (Gryphon Blend is our favourite)
- 1 ¼ cups Camino Fair Trade chocolate chips

## Method:

Preheat oven to 350 F, line baking sheets with parchment paper.

In a large bowl combine flour, cornstarch, baking soda, salt and coffee, whisk to combine.

Cream butter and sugar until light and fluffy, then add in eggs and vanilla. Beat 2 min once combined.

Add the dry ingredients to the wet in 3 parts, then fold in the chocolate chips. You may have to finishing mix the dough by hand to make sure all the dry is incorporated.

Roll the dough into approximately 1" balls and flatten slightly with your fingertips. Space the dough about 1 ½" apart on the baking sheet.

Bake cookies for 11-12 minutes, the dough will start to crack slightly on the top but still be soft. Let the cookies cool for 5 minutes on the sheet tray before you transfer onto a wire rack to finish cooling.

Store in an air-tight container.

## Note:

You can make the cookies larger, the recipe will yield slightly less. You will have to extend the cooking time 1-2 minutes depending on how big you make them.