

## Chocolatey Espresso Nut Cookies

by Cathy Pollak

---



Are you looking for that perfect cookie to round out your holiday cookie platter? The one that will please the chocolate lovers, the coffee lovers and nut lovers alike? This is it!

It is complex and full of goodness. I suggest tripling the recipe because it is crazily addictive. But, here is why I like it for a cookie platter. You need variety in your assortment of holiday cookies, but every cookie can't be a labor intensive nightmare. You'll never get it done. *Listen to me, I'm so cynical?*

But really, it's experience talking. You know what I mean. We all want these gorgeous plates of holiday cookie beauty, but it is so hard to do.

You have to have a few cookies that knock it out of the park on taste and are easy-schmeazy to make. This one doesn't need eggs and all that other fancy stuff. It's so easy to throw together between all the sugar cut out cookies.

I also used a tablespoon of instant espresso powder. I didn't use coffee granules because that is more of a mocha taste for a cookie, not a big, bold espresso flavor. This is the [brand espresso powder](#)

I use in case you are looking for it in the store. It has never done me wrong.

You'll want to chop your nuts finely too. Don't grind them into powder in the food processor but you'll want an even chop. The nuts provide the texture for the cookie, so leave them a decent but small size. Is that too confusing? Maybe I should have taken a picture.

Anyway, these are amazing. You need to make them...you'll see.

# Chocolatey Espresso Nut Cookies

by Cathy Pollak

---

## Chocolatey Espresso Nut Cookies

Recipe from: Created by Noble Pig | Serves: About 20-22 cookies

### Ingredients:

1 cup (2 sticks) butter, softened  
1/2 cup granulated sugar  
2 teaspoons vanilla extract  
1-3/4 cups all-purpose flour  
1/3 cup unsweetened cocoa  
1 Tablespoon instant espresso powder  
1/2 cup finely chopped pecans  
1/2 cup finely chopped walnuts  
Confectioners' sugar

### Directions:

Cream butter and sugar in the bowl of a stand mixer until light and fluffy, about 4 minutes. Beat in vanilla.

Combine flour, cocoa and espresso powder in another bowl. Add gradually to creamed mixture, incorporating well. Stir in nuts. Roll into 1" balls. Place on ungreased cookie sheet. (I used a silpat, parchment would be good too.)

Bake at 325 degrees for 14-16 minutes or until somewhat firm. Cool on pans for 5 minutes and then carefully roll in confectioners' sugar while still warm. Place on wire racks to cool completely.

## Chocolatey Espresso Nut Cookies

by Cathy Pollak

---

*Cathy is currently in the development stages of her vineyard and winery in the Willamette Valley of Oregon. She is a food writer for Davis Life Magazine and blogs daily about wine, food and everyday living. She lives with her husband and two sons. You can visit her at [noblepig.com](http://noblepig.com)*