Double Chocolate Cookies

Cook Time: 0 min   prep Time: 0 min   total Time: 0 min   servings: 0

Makes 1 dozen cookies (that will barely last 1 day)

Ingredients:

- 100g dark chocolate, chopped and divided
- 2 tbsp coconut oil
- 1/4 cup spelt flour
- 1/8 tsp salt
- 1/8 tsp baking powder
- 1/2 tbsp finely ground coffee (I used Arabic)
- 1 egg
- 1/3 cup whole cane sugar
- 1/2 tsp vanilla
- 1/2 cup chopped walnuts

Instructions:

1. Pre-heat the oven to 350F or 160C. Line a baking sheet with parchment paper and set aside.
2. In a double boiler, melt 70g of the chocolate with the coconut oil. Otherwise you can use a microwave. Set aside to cool slightly.
3. In a small bowl, sift together the flour, salt, baking powder and then add the ground coffee and mix together. Set aside.
4. In a stand mixer, or a bowl and with a handheld mixer (if you're strong enough you can also do this by hand) whisk the egg with the sugar for 3 to 4 minutes until light in color and thicker. Add the vanilla and mix well. Fold in the cooled chocolate mixture. Then add the dry ingredients, followed by the nuts and 30g remaining chopped chocolate.
5. Scoop about a tablespoon of dough onto the prepared baking sheet, making sure to space them well apart. You should have about 12.
6. Bake for about 8 minutes until they no longer look wet, and at the same time puffed and cracked. Let the cool completely, assuming you can wait that long before devouring.