

MUDSLIDE COOKIES

Makes 24 large cookies

Flourless cooking spray for greasing
¾ cup plus 2 tablespoons cake flour
1 tablespoon baking powder
⅛ teaspoon salt
1 tablespoon powdered instant coffee
1 tablespoon boiling water
1 teaspoon vanilla extract
7 ounces unsweetened chocolate,
coarsely chopped
6 ounces bittersweet chocolate, coarsely chopped
8 tablespoons (1 stick) unsalted butter
7 large eggs
2¾ cups sugar
2 cups chopped walnuts
1½ cups bittersweet chocolate chips



Preheat the oven to 350 degrees F. Lightly spray cookie sheets with cooking spray or line them with parchment paper.

Sift the flour, baking powder, and salt into a bowl and set aside.

Combine the instant coffee and boiling water to make a paste. Blend in the vanilla extract.

Melt the unsweetened chocolate, chopped bittersweet chocolate, and the butter in a saucepan over low heat or in a bowl in the microwave in 15- to 20-second intervals. Gently stir to blend.

In a stand mixer fitted with the whisk attachment, beat together the eggs, sugar, and coffee paste mixture on high speed until light in texture and thick, 6 to 8 minutes. Add the chocolate mixture with the machine running on medium speed. On low speed, mix in the dry ingredients until just blended. Mix in the walnuts and chocolate chips until blended. Scrape down the bowl as needed during mixing to blend evenly.

Using a ¼-cup measure as a scoop, fill it with dough, level it, and drop the dough onto a prepared cookie sheet, leaving 3 to 4 inches between the cookies.

In batches, bake the cookies until they are cracked on top but still slightly moist, rotating the pans as necessary to bake the cookies evenly, 14 minutes. Allow the cookies to cool slightly on the baking sheet before transferring them to wire racks to cool completely.

Adapted from the CIA's *Baking at Home* cookbook.

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