



– Chef Beckett  
Linn's Restaurant  
Cambria, California



# Triple Chocolate

## ESPRESSO MUDSLIDE COOKIES

FIRST PLACE PASTRY • 5TH ANNUAL SOUPABRATION

*"Research tells us fourteen out of any ten individuals likes chocolate."*  
— Sandra Boynton

### Recipe

6 oz. unsweetened chocolate	5 whole eggs	2 tsp. baking powder
1 lb. bittersweet chocolate	1 <sup>7</sup> / <sub>8</sub> c. sugar	1 tsp. salt
3 oz. butter	1 tsp. vanilla extract	6 oz. (¾ c.) coarsely chopped hazelnuts
	1 tsp. mocha paste*	8 oz. semisweet chocolate chips
	6 T. pastry flour	8 oz. white chocolate chips

Preheat oven to 400°F.

In an uncovered double boiler, melt together unsweetened and bittersweet chocolates, and butter. Set aside to cool. In a medium bowl, lightly whip eggs, sugar, vanilla extract, and mocha pasta. In a separate bowl, combine flour, baking powder, and salt. Pour and blend chocolate mixture into egg mixture. Beat the flour mixture into the egg chocolate mixture until just incorporated. Add the hazelnuts and chocolate chips, stirring until dough forms. Chill the dough for 20 to 30 minutes to firm it.

Dough can either be scooped onto a sheet pans for baking or made into a "log" in parchment paper and refrigerated for sliced cookies. (Do not refrigerate the cookie dough too long as it will become solid and brittle if too cold and not sliceable.)

Whichever method is decided upon, space the cookies well apart on parchment lined sheet pans and bake 12 to 15 minutes. Do not overbake. Delicious served warm from the oven or cooled and dusted lightly with powdered sugar. Cool cookies completely before storing.

**Variations:** Try walnuts or almonds or macadamia nut in place of hazelnuts. Or, try butterscotch or peanut butter chips. Chop up some Andes thin peppermints to replace the chocolate chips for the richest cookie you ever eaten. \*Mocha paste may be substituted with a mixture 5 T. instant espresso powder and 2 T. Kahlúa liqueur.

Notes:

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*Oh, that's real good  
... it's Linn's!*