

Russell Stover

# Sugar Free Double Chocolate Espresso Cookies

The dazzling combination of the rich espresso and dark chocolate create this exquisite cookie.



More recipes at [russellstover.com](http://russellstover.com)



## INGREDIENTS

- 1 egg
- 1/2 cup coconut sugar
- 1/2 cup cocoa powder
- 1/2 tsp salt
- 1 tsp baking soda
- 1 tsp vanilla extract
- 1 Tbsp espresso powder
- 1 cup flour
- 1/2 cup butter, softened
- 1/2 cup baking chips

## INSTRUCTIONS

Preheat your oven to 350 degrees

Mix your ingredients and scoop cookie dough onto a cookie sheet covered with parchment paper.

You can either leave the scooped dough as is or scoop the dough into your hand, roll into a ball and flatten onto the parchment paper depending on how you want your cookie to look.

Sprinkle of Sea Salt on top before baking

Bake for 10 minutes, remove, and let cool.

[Purchase sugar free chips >](#)

Makes approx. 25 servings