

Cocoa Roasted Almond-Coffee Oatmeal Cookies

Ingredients

- 1 cup butter, softened
- ½ cup dark brown sugar
- ½ cup sugar
- 2 eggs
- 1 teaspoon vanilla bean paste (or vanilla essence)
- 1 teaspoon cinnamon
- 1 ½ cups all-purpose flour
- ½ teaspoon salt
- 3 cups old-fashioned oats, uncooked
- 1 cups cocoa roasted almonds, roughly chopped
- 2 tablespoons coffee beans, finely ground

Preparation

1. Heat oven to 350°F.
2. Line baking sheets with a Silpat or parchment paper.
3. In the bowl of a large mixer beat butter and both sugars on medium speed until creamy.
4. Add eggs and vanilla; beat until fully combined.
5. Add flour, cinnamon, baking soda, and salt; mix well.
6. Add oats, coffee, and almonds; mix until combined.
7. Place mixture into the refrigerator for about 10 minutes to chill.
8. Drop dough by rounded tablespoonfuls onto baking sheets.
9. Bake for approximately 10 - 13 minutes, or until lightly golden.
10. Cool for 5 minutes on the baking sheet, then remove to a wire rack to cool completely.
11. Makes approximately 30 cookies.