From the kitchen of: _Bethany Dattolo_

"A woman of noble character, who can find? She is worth far more than rubies. She gets up while it is still dark; she provides food for her family..." Proverbs 31: 10,15a

Peppermint Mocha Cookies

Ingredients

- 2 cups flour
- 1/4 cup cocoa powder
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp baking powder
- dash of cinnamon
- 2 sticks butter, softened
- 1 cup brown sugar
- 1/3 cup granulated sugar
- 2 eggs
- 1 tsp vanilla
- 1 TB instant coffee
- 2 cups chocolate chips
- crushed peppermint candies

Directions

Sift together the flour, cocoa, salt, baking soda, baking powder, and cinnamon and set aside. Cream the butter and sugars together and then add the eggs, vanilla, and instant coffee. Add the dry ingredients to the wet ones and mix thoroughly. Stir in the chocolate chips. Place dollops of dough on baking sheets for the cookies and bake at 350* for about 10 minutes. As soon as they come out of the oven, sprinkle the crushed peppermint on top so it sticks to the hot cookies.