

## Mud Dobbers

4 oz unsweetened chocolate  
12 oz semisweet chocolate  
6 oz unsalted butter  
½ cup unbleached flour, sifted  
½ tsp baking powder  
1 tsp salt  
4 large eggs  
1 ½ cups sugar  
4 tsp powdered (not granulated) instant coffee  
4 tsp vanilla extract  
12 oz semisweet chocolate  
4 cups walnuts or pecans, broken into large pieces

Melt unsweetened chocolate, semisweet chocolate and butter in top of small double broiler.

Cook covered for a few minutes. Stir and set aside to cool slightly.

Sift flour, baking powder and salt. Set aside.

Beat eggs, sugar, coffee and vanilla at high speed for a minute or two. Beat in melted chocolates and butter on low speed to mix.

Stir in chocolate morsels and nuts.

Refrigerate for 2 to 3 hours.

Prepare cookie sheets with cooking spray.

Use 1/3 cup dough for each cookie. Place on baking sheets two inches apart. Bake in a 350 degree preheated oven for 16 to 17 minutes – no longer. The cookies may appear to be soft, but that's part of what makes them so good.

**Submitted by Lori Dittmar**