

## **TRIPLE CHOCOLATE CHERRY BERRY COOKIES**

**1 cup (2 sticks) unsalted butter at room temperature**

**¾ cup (packed) brown sugar**

**¾ cup granulated sugar**

**1 large egg and two large egg yolks at room temperature**

**1 teaspoon pure vanilla extract**

**2-¼ cups (unbleached) all-purpose flour**

**1/3 cup Dutch process cocoa**

**1 teaspoon baking soda**

**½ teaspoon salt**

**1 teaspoon crushed instant coffee granules**

**1 cup dried berry mix (cranberries, cherries, blueberries)**

**1 cup coarsely chopped walnuts**

**1 cup semi-sweet chocolate chips**

**1 cup bittersweet chocolate chips**

**Combine butter & sugars in a large bowl and beat with electric mixer until well combined and fluffy. Add eggs (one at a time) and mix until incorporated. Add vanilla. Combine flour, cocoa, baking soda, salt and coffee granules in a bowl and stir with a whisk to sift and combine. Add flour mixture gradually to butter & sugar mixture and mix thoroughly with electric mixer. By hand, stir in berry mix, walnuts, and chocolate chips. Drop by rounded teaspoons onto a baking sheet about 2" apart and bake for 10-11 minutes at 350 F degrees. If you haven't eaten them all...store in an air-tight container.**