

DEVIL'S SLIDE COOKIES

INGREDIENTS:

- 2 ounces unsweetened chocolate
- 6 ounces semi-sweet chocolate chips
- 2 tablespoons butter
- $\frac{1}{4}$ cup sifted all-purpose flour
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{8}$ teaspoon salt
- 2 eggs
- $\frac{3}{4}$ cup sugar
- 2 teaspoons instant coffee
- $\frac{1}{2}$ teaspoon vanilla
- 8 ounces (2 $\frac{1}{4}$ cups) walnuts or pecans, broken into medium pieces

INSTRUCTIONS: Melt the unsweetened chocolate, 1 cup of chocolate chips and the butter in the top of a small double boiler over hot water on moderate heat. Stir until smooth. Remove top of double boiler and set aside to cool.

Sift the flour, baking powder and salt onto a sheet of waxed paper. Set aside.

Using an electric mixer, beat the eggs, sugar, coffee and vanilla at high speed for a minute or two. On low speed add the cooled chocolate, and finally the sifted dry ingredients, scraping the bowl with a rubber spatula as necessary to keep the mixture smooth. Beat only until blended.

Stir in the remaining chocolate chips and nuts. Pour the batter/dough onto a square piece of freezer paper. Roll it into a log 12 inches long. Wrap and chill 3 hours or overnight. Next day, adjust the oven rack one-third down from the top. Preheat the oven to 350°.

With a sharp knife dipped in hot water and wiped dry, slice the cookies $\frac{1}{4}$ inch thick. Place on ungreased cookie sheets and bake for 12 minutes. Let cool and remove carefully with a spatula. Makes 12 cookies.