



Coffee Cookies

Ingredients

1 1/2 sticks (6 ounces) unsalted butter, softened
1 cup brown sugar
2 tablespoons instant espresso powder
1 large eggs, beaten
2 teaspoons baking powder
1 tablespoon vanilla
1/4 teaspoon salt
2 1/4 cups all-purpose flour
1/2 cup confectioners sugar

Glaze (below)

Directions

- Position racks in the upper and lower thirds of the oven and preheat to 375 degrees . Line 2 large cookie sheets with parchment paper. Using an electric mixer, beat the butter, brown sugar and 2 tablespoons espresso powder at high speed until fluffy. Beat in the egg, baking powder, vanilla and 1/4 teaspoon salt at medium speed. Beat in the flour and 1/2 cup confectioners' sugar at low speed.

- Roll the dough into 1-inch balls and place 2 inches apart on the prepared cookie sheets. Using a glass with a flat bottom, flatten the balls 1/3 inch thick. Bake, switching and rotating the pans halfway through, until just soft in the center, 12 to 15 minutes.

- Meanwhile, stir together the remaining 3/4 cup confectioners' sugar, 1/4 teaspoon espresso powder, 1 pinch salt and the whiskey. Using a pastry brush, coat the hot cookies with the glaze; press a chocolate espresso bean in the center of each cookie, then transfer the cookies to a rack to cool completely.

Glaze

3/4 cup confectioners' sugar

1/4 teaspoon instant espresso powder

Pinch salt

4 teaspoons whiskey

36 chocolate-covered espresso beans

I used water in place of whiskey and used much more confectioners' sugar to thicken the glaze.

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