



Chocolate Mocha Cookies

INGREDIENTS:

Cookies:

2 sticks (1 cup) butter, softened
1 1/2 cups sugar
2 eggs
3 teaspoons vanilla extract
3 teaspoons instant Espresso Powder
2/3 cup unsweetened cocoa powder
3 cups flour
1/2 teaspoon salt
1/2 teaspoon baking powder

Icing:

4 cups powdered sugar
3/4 cup water
3 Tablespoons meringue powder
1/2 teaspoon peppermint extract
a little pink food coloring gel
sprinkles or white chocolate to make the design on top

DIRECTIONS:

Cookies:

Cream together butter and sugar in a large mixing bowl.
Mix in eggs and then cocoa.
Place vanilla and Espresso Powder together in a small cup until coffee dissolves. Add this mixture to the batter and mix until completely incorporated.
Gradually add dry ingredients and mix until smooth (use clean hands at the end, to knead into a soft ball of dough)
Wrap in plastic and chill for at least one hour.
Allow cookie dough to soften a little at room temperature
Preheat oven to 350F degrees.
Roll out cookie dough on floured counter.
Cut into circles and place on a parchment-lined baking sheet.
Bake for 8 to 11 minutes until the edges are firm.
Gently slide parchment paper off of cookie sheet and onto a flat surface. Cool completely before removing cookies from paper.

Icing:

Beat together all ingredients and add powdered sugar until it becomes a thick glaze consistency.
Place in a zip-top bag fitted with a small round piping tip.
Pipe icing around edges of cookie and allow this to harden.
Fill center of cookie with icing, spreading it to the edges that have hardened.
To make coffee or heart design, pipe lines on top of cookie with melted white chocolate, and pull a toothpick through to form design. Otherwise (much easier!) sprinkle with some crushed peppermint or heart sprinkles!
Let icing harden and ENJOY!!!