



# Bailey's Irish Coffee Cookies

INGREDIENTS: (makes 36 medium cookies)

Cookies:

2 sticks (1 cup) butter, softened  
1 1/2 cups sugar  
2 eggs  
3 Tablespoons of Bailey Irish Cream.  
3 teaspoons instant coffee granules  
3 1/2 to 4 cups flour  
1/2 teaspoon salt  
1 teaspoon baking powder

Icing:

4 cups powdered sugar  
1/4 cup water  
3 Tablespoons meringue powder  
4 Tablespoons of Bailey's Irish Cream  
2 teaspoons of instant coffee granules  
(optional) Wilton's Candy Melts in light cocoa for design on top.

DIRECTIONS:

Cookies:

Cream together butter and sugar in a large mixing bowl.

Mix in eggs.

Place Bailey's and instant coffee granules 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).

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:

Again, place Bailey's and instant coffee granules together in a small cup until coffee dissolves.

Beat together all ingredients and add powdered sugar until it becomes a thick glaze consistency.

Place about 1/3 of icing in a zip-top bag fitted with a small round piping tip.

Pipe icing around edges of cookie and allow this to harden.

Add water to remaining icing until it is a little thinner than the edge icing. Place it into a second zip-top bag fitted with a small round piping tip.

Fill center of cookie with icing, spreading it to the edges that have hardened.

You can decorate as desired. I used a chocolate mold to make little coffee beans (I would have used \*actual\* chocolate-covered coffee beans, but I hate them!) Be sure to place it on the icing before it hardens. I also drizzled a little of the same chocolate on the cookies. Be creative! Sprinkles, icing designs, chocolate transfers... decorate as you wish, and ENJOY!!!!