

# Coffee Cookies

## Ingredients

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1 T Hot Water  
2 T Instant Coffee  
1/2 c Unsalted Butter (softened)  
3/4 c Brown Sugar  
1/4 c Sugar  
1 Egg  
1 t Vanilla Extract  
1 1/2 c Flour  
1/4 t Salt  
1/2 t Baking Soda  
1 c Semi-Sweet Chocolate Chips

## Instructions

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- 1.Prepare a baking sheet with parchment paper. Set aside. In a small bowl, completely combine the instant coffee granules and hot water. Set aside and allow to cool.
- 2.In a bowl of an electric mixer with paddle attachment, cream together the softened butter, brown sugar, and sugar until pale and fluffy.
- 3.Add the egg, vanilla extract, and cooled coffee mixture. Mix well then scrape the sides.
- 4.Preheat oven to 350°F. Add the flour, salt, and baking soda on top then gently mix just the dry ingredients on top. Turn the mixer on low until just combined.
- 5.Take the bowl off the machine and fold in the chocolate chips. Using a cookie scoop with a 2 tablespoon capacity, scoop the coffee cookie dough

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into balls and place on the prepared baking sheet about 2 inches apart. Lightly pat the tops of the cookie dough balls to flatten a little.

6. Bake for 11-13 minutes or until the edges just start to brown. Remove from oven and allow to cool, on the baking sheet, for about 5 minutes. Then transfer to a cooling rack to cool completely. Enjoy!