



learn cook eat

Mocha Truffle Cookies

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Makes about 40 cookies

NOTES: Take the butter out of the fridge an hour before you begin making these to ensure it is soft enough. If you purchase the ground coffee from a coffee shop as opposed to grinding it yourself from beans, be sure to ask the barista to grind it as fine as they possibly can.

EQUIPMENT NEEDED	SHOPPING LIST/PREP LIST
Measuring spoons	¾ cup packed light brown sugar
Parchment paper	2/3 cup confectioner's sugar
Wire/cooling rack	1 large egg
Sifter or mesh strainer	1 cup (2 sticks) unsalted butter, softened
Dry measuring cups	1 tablespoon vanilla
Cookie sheet(s)	½ cup unsweetened cocoa, preferably Dutch-processed
Stand or hand mixer fitted with beater	2 teaspoons finely ground dark roast coffee beans
Wax paper	1/8 teaspoon salt
	2 ½ cups cake flour
	2/3 cup confectioner's sugar, for coating

PREPARATION STEPS

STEP	INGREDIENTS	DIRECTIONS
1	-----	Preheat oven to 350 degrees. Place rack in center of oven. Line cookie sheet(s) with parchment paper.
2	Light brown sugar Confectioner's sugar Egg Unsalted butter, softened 1 tablespoon vanilla Unsweetened cocoa Dark roast coffee beans Salt	Cream in electric mixer bowl until fluffy.
3	Cake flour	Add to mixture. Mix until combined. Put bowl in the fridge for 15 minutes for easier handling.
4	Chilled cookie dough	Roll into balls, using a scant tablespoon of dough for each. Place on cookie sheet(s), spacing them 1-inch apart. Bake until cookies are set but still slightly soft to the touch on top, about 10 minutes. Transfer cookies to wire rack. Place this rack over a piece of waxed paper. Cool completely.
5	Confectioners sugar	Sift a heavy coating of confectioner's sugar over cookies.
6	Mocha Truffle Cookies	Serve and enjoy! YUMMY!!!!

MAKE AHEAD

Cookies can be stored in an airtight container for up to 4 days or freeze for up to 3 months. You may wish to sift confection's sugar a second time after freezing.