

# Espresso Cookies

FOR THE MIX:

- 1 cup sugar
- 1 tsp vanilla powder
- 3 1/2 cups flour
- 3 tbsp espresso powder
- 1 tsp espresso powder
- 1/4 tsp salt

*Toss together in a large bowl.*

## Espresso Cookies

Makes: 2 dozen cookies

### ADD

- 2 cups butter

### INSTRUCTIONS

1. Combine mix and butter. Refrigerate 30 minutes.
2. Preheat oven to 350 degrees.
3. OPTIONAL: Meanwhile combine cream filling ingredients. Set aside.
4. On floured parchment paper, roll dough to 1/4" thick.
5. Cut dough into shapes and peel excess dough away.  
Transfer parchment paper filled with cutouts on cookie sheet.
6. Bake 15 minutes (based on a 3" cookie).
7. OPTIONAL: Allow to cool and ice one cookie with cream and top with another cookie.

### OPTIONAL ESPRESSO CREAM FILLING

- 2 tbsp hot tap water
- 1 tsp espresso powder heaping
- 1/2 c butter softened
- 2 1/2 c powdered sugar
- 1/2 tsp vanilla