

Coffee Butter Cookies

You Can Really Taste the Coffee and Butter

Yield: 100 to 120 cookies

Advance Preparation:

Preheat oven to 350°.

Three 12" x 16" baking trays lined with baking parchment or nonstick foil.

Ingredients:

3 cubes unsalted butter (12 oz., very soft)

1 cup granulated sugar (6 oz.)

½ tsp. salt

1 tsp. pure vanilla extract

2 ¾ cups + 2 TBSP. all purpose flour

¾ cup warm milk

2 TBSP. instant coffee powder

3 tsp. boiling water

Equipment and Utensils:

Upright electric mixer, flat beater, pastry bag with a "ribbon tip" (Wilton), plastic spatula, pizza cutter or French knife. (This recipe can only be done if you have experience with a pastry bag.)

Procedure:

Place butter, sugar, salt, and vanilla in mixing bowl, cream until very light in color and aerated. Before scraping the bottom and sides of the mixer with the spatula, always stop the mixer and tilt or lower the bowl.

Sift all the flour onto a tray covered with foil. Put the flour in a preheated oven until warm to the touch (approx. 2 minutes). This is done to keep the batter pliable.

Add the flour and the milk on the lowest speed until well incorporated. Do not over mix. Divide the batter in half, keeping half in the bowl and placing the other half in a separate bowl. Dissolve the instant coffee powder with the boiling water and mix into 1 of the 2 half batters and set aside. Immediately pipe the vanilla batter in 4 rows lengthwise on the tray, keeping an equal distance apart from one another. Repeat on the other two trays. Fill the pastry bag with the coffee batter and pipe lines of batter next to the vanilla strips, very close together. Make sure that the edges are on top of each other so they bake together.

Bake for approx. 16 minutes. Remove from oven. With a pizza cutter cut the cookie strips across the 4 rows, approx. 1 ¼" wide, creating 12 cookies per row. Put back in the oven for **another 5 - 6 minutes** until the vanilla cookie part is golden brown. When cold, pack in an airtight container. The cookies will keep fresh and crisp for at least 1 week at room temperature. You can also freeze them for 2 months. (See "This and That" on page 207).