

CAPPUCCINO COOKIES



One of my biggest weaknesses is Chocolate Chip Cookies. I am always looking for a better recipe than the traditional Toll House. It has not been as easy doing it the gluten freeway. They had not been up to par the last few times I made them. I realize sometimes it is about finding the right flour. Manini's has been a staple for me and these cookies turned out great. The Crispy outside, but gooey center. Yum! I hope you enjoy them as much as I do!

Ingredients |

- 6 packets Nuvia Instant Healthy Coffee
- 1 Tablespoon hot water
- 1 cup butter, softened
- 1 tsp vanilla extract
- 3/4 cup sugar
- 1 egg yolk, lightly beaten
- 2 cups Manini's Multi-Purpose Gluten Free Flour
- 1/4 tsp of salt
- 8 ounces white chocolate
- cinnamon, for dusting

Directions |

Preheat oven to 375°. Using a small bowl or cup combine the Nuvia Instant Healthy Coffee and hot water. Stir to make a paste; set aside.



Using a large mixing bowl, combine butter, vanilla and sugar; beat until smooth and well combined, then beat in the egg yolk and cappuccino paste.

Sift together the flour and salt, slowly add to mixture and beat until well combined.

Line 2 cookie sheets with parchment paper. I put this in bold because so many readers forget this step and then they are mad that they are stuck to the pan! Roll out 1/4" thick between 2 sheets of parchment or waxed paper.



Place on a flat surface in the fridge for at least one hour.

Remove from fridge and take off the top layer of parchment. Cut out using 2½" round or square cookie cutter and place them on prepared cookie sheets one inch apart. (Repeat with other ball of dough). Bake for 12 minutes, or until golden brown. Let cool on the parchment sheets completely.



After cookies have completely cooled, melt chocolate in microwave at 70% power for 1 minute, STIR. If morsels still are not fully melted (smooth) microwave additional 10 seconds and stir. I had to do this twice. Spoon white chocolate over cookies and spread using the back of a spoon. Dust with cinnamon.

By Mom, What's for dinner?

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