

## MOCHA CRINKLE COOKIES



An orchestra of fine coffee and cocoa that dances in your mouth with every bite...for those of you who prefer a not-too-sweet cookie with your venti latte...

### Ingredients |

- 2/3 cup organic palm shortening, butter or coconut oil
- 1 cup sugar
- 2 eggs
- 2 tsp vanilla extract
- 2-1/2 cups Manini's Multi-Purpose Flour
- 1/2 cup unsweetened cocoa powder
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp salt
- 1 tbsp instant coffee (dissolved in hot water)
- 2 tsp hot water

### Directions |

Preheat oven to 325F, lightly grease cookie sheet or use parchment paper.

Cream shortening and sugar together in mixing bowl, scrape bowl well.

In a separate bowl, mix flour, cocoa powder, baking powder and soda, and salt together combining well.

Mix eggs, vanilla, and coffee into butter/sugar mixture, mix until incorporated being sure to scrape sides of bowl.

Mix in dry ingredients. The dough will form clumps, but won't come together fully.

Roll the dough into 1" balls and roll balls in 1 1/2 cups confectioners' sugar.

Place on cookie sheet and press down with the palm of your hand to flatten.

Bake the cookies 12-15 minutes, until lightly browned.