



Give your after-dinner menu that warm, homemade touch with these delicious coffee-liqueur shortbread cookies.

Coffee Shortbread Cookies

Makes about 10 dozen cookies.

Ingredients:

1lb., 8 oz. butter, softened (no substitutions)
12 oz. brown sugar
2 Tbsp. instant coffee granules
1 Tbsp. Durkee[®] Pure Vanilla Extract
1 lb., 14 oz. all-purpose flour
3 oz. Argo[®] Corn Starch

Frosting:

12 oz. powdered sugar
3 to 4 Tbsp. milk
3 Tbsp. coffee flavored liqueur

Directions:

Mix butter, brown sugar, instant coffee granules and vanilla thoroughly using flat paddle of mixer on medium speed. Gradually blend in flour and corn starch.

Form into 1-inch balls and place on ungreased baking sheets. Gently press down on each cookie to flatten using fingers or a flat bottomed drinking glass (dipped in sugar to prevent sticking).

Bake at 300°F for 25 to 30 minutes, or until cookie bottoms begin to brown. Cool for 5 minutes; remove to a wire rack to cool completely. Combine powdered sugar, milk and coffee flavored liqueur; mix until frosting is smooth. Drizzle cookies with frosting.