

Cleo Coyle's Cuppa Joe Mocha Drops

"A quick and easy yet sinfully delectable chocolate cookie that makes great use of your leftover morning brew." —Cleo Coyle

Recipe (c) 2009 by Alice Alfonsi who writes The Coffeehouse Mysteries as Cleo Coyle with her husband Marc Cerasini

Servings: Makes 2–3 dozen, depending on size

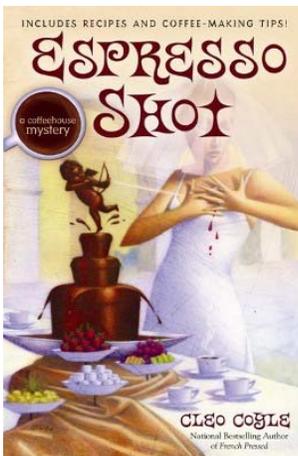
Ingredients:

3/4 cup butter (1-1/2 sticks), softened
1 cup granulated sugar
1 egg
1 teaspoon vanilla
2/3 cup brewed coffee +
1 tablespoon instant coffee crystals (or 2 teaspoons espresso powder)
1-1/2 cups all-purpose flour (measure after sifting)
1/2 cup unsweetened cocoa
1 teaspoon baking powder
1/2 teaspoon salt
3/4 cup sweetened flaked coconut (optional)



(1) Make batter: Using an electric mixer, cream butter and sugar. When blended and fluffy, mix in remaining ingredients. *(I love the taste of coconut in these cookies but you can easily leave it out or substitute 3/4 cup of your favorite nut, chopped.)*

(2) Drop & bake: Drop cookies by spoonfuls onto a baking sheet, greased or lined to prevent sticking. For a softer, chewier cookie bake at 350° F for 12–15 minutes. For a crisper cookie exterior, bake at 300° F for 18–20 minutes. Enjoy!



(3) Optional mocha frosting: In a nonstick saucepan, melt 2 tablespoons butter over medium-low heat, add 2 tablespoons cold, brewed coffee and 1 tablespoon unsweetened cocoa. (Do not boil or you may get a scorched taste.) While stirring, add 1-1/2 cups powdered sugar until mixture is melted and smooth. (This is the right amount of powdered sugar; just keep stirring over heat and it will all melt.) Remove from heat and work *quickly* with pastry brush to frost cooled cookies. *Note: Frosting hardens fast! You can always reheat, stir, and add a bit more coffee to soften again.*

Eat with Joy!

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