

# COFFEE SNAPS

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**provenance** This is a classic recipe from a 1974 edition of “The Joy of Cooking” that I inherited from my mom. I dress it up a bit because I’m fancy that way.

**mix in a small bowl:** 4 t. Kahlua  
2 t. instant espresso powder

**whisk together** 2.5 cups all-purpose flour  
**in another bowl:** 1/4 t. ground cinnamon  
1/8 t. salt

**beat together** 1/2 lb (2 sticks) unsalted butter, softened  
**until creamed:** 3/4 packed dark brown sugar

Add espresso/Kahlua mixture to butter/sugar mixture, beating on low speed until blended.

Gradually add the flour mixture on low speed until a dough forms.

Form the dough into a log, wrap in plastic and refrigerate at least 6 hours. At this point the dough can be used, or put into the freezer for several months.

**to bake:** Preheat oven to 350F and line cookie sheet with parchment paper. Slice chilled dough into 3/8-inch rounds with a sharp knife. Transfer to cookie sheet about 1” apart. Bake 8-12 minutes, until the tops look dry and slightly brown around the edges. (I like them slightly underbaked.) They will harden as they cool.

**make it fancy:** 1/2 cup granulated sugar  
1/2 t. cinnamon  
1/2 cup chocolate chips, melted

Once the cookies are cool, mix granulated sugar and cinnamon together. Melt the chocolate chips in a small bowl. Dip one end of the cookie into the chocolate, tap off excess, and then dip the cookie into the cinnamon-sugar mixture. Set cookie back on parchment paper to dry.