

## Mocha Java Cookies with Java Frosting

### Ingredients

For the cookies:

- 1/2 cup butter, softened
- 1 cup granulated sugar
- 1/2 tsp vanilla extract
- 1 whole egg
- 2 tsp finely chopped dark chocolate chips (more if desired)
- 1 tbsp chocolate syrup
- 3 tbsp strong coffee
- 1/4 tsp salt
- 1/4 tsp baking powder
- 1/4 teaspoon baking soda
- 1 and 3/4 cups all-purpose flour (if dough is too wet, add additional flour)
- 1/2 cup powdered sugar, for rolling

For the frosting:

- 1/2 cup (1 stick) butter, softened
- 3-4 cups powdered sugar
- 3-4 tbsp heavy whipping cream
- 3 tbsp. finely chopped dark chocolate chips
- 1/2 tsp vanilla
- 1 tsp cocoa
- 1-2 tbsp strong coffee (cold)
- Pinch of salt

Directions:

- Preheat oven to 350 degrees.
- Grease light colored\* baking sheets with non-stick cooking spray and set aside. (Or just use parchment paper or silpats.)
- In a large bowl, cream butter and sugar together until light and fluffy.
- Whip in vanilla, egg, chocolate chips, chocolate syrup, and coffee. Scrape sides and mix again.
- Stir in the salt, baking powder, baking soda, and flour slowly until just combined.
- Scrape sides of bowl and mix again briefly.
- Pour powdered sugar onto a large plate. Roll a tablespoon of dough into a ball and roll in powdered sugar. Place on baking sheet and repeat with remaining dough.
- Bake for 10 minutes or until bottoms begin to barely brown and cookies look matte (not melty or shiny).
- Remove from oven and cool cookies about 3 minutes before transferring to cooling rack.

For the frosting:

- Beat the butter until fluffy. Gradually add the powdered sugar and pinch of salt.
- Add chocolate chips, vanilla, heavy whipping cream and coffee.
- If needed, add additional powdered sugar until icing is thick enough to spread.
- Spread on bottom of cookies and sandwich them, once they are cool.

Notes

\*If using a non-stick darker baking tray, reduce baking time by about 2 minutes.

**Submitted by Deb Collins**