

Coffee Cookies

(1950's Betty Crocker Picture Cookbook)

Ingredients:

*1 cup of shortening (Crisco)
2 cups of brown sugar
2 eggs
1/2 cup of cold coffee
3 1/2 cups of flour
1 teaspoon of baking soda
1 teaspoon of salt
1 teaspoon of ground nutmeg
1 teaspoon of ground cinnamon*



Instructions:

Preheat oven to 400°F.

Mix shortening, brown sugar, and eggs thoroughly. Stir in coffee.

Sift the flour, baking soda, salt, nutmeg and cinnamon together. Stir into the wet mixture until just combined. Don't over mix.

Chill for at least 1 hour.

Drop rounded teaspoonfuls about 2 inches apart on lightly greased baking sheet or non-stick baking sheet (or roll balls of dough by hand and slightly press onto baking sheet). Cookies will puff up while baking.

Bake until just set (when touched lightly with finger, almost no imprint remains); about 8-10 minutes. Remove from oven and transfer to a cooling rack.

Optional: Decorate with icing made with 2 cups of powdered sugar and 1-2 tablespoons of coffee and sprinkle with cinnamon.

Makes ? dozen