



Coffee Sugar Cookies

Makes: 34 cookies

Prep Time: 15 minutes Cook Time: 15 minutes

Total Time: 30 minutes

Ingredients

Cookies:

- 4 & 1/2 cups (576 g) all-purpose flour
- 1 tsp baking soda
- 1 tsp cream of tartar
- 1 cup (2 sticks) unsalted butter, room temperature
- 1 cup vegetable oil
- 1 cup granulated sugar
- 1 cup confectioners' sugar
- 2 large eggs, room temperature
- 2 tsp vanilla extract
- 1/4 cup freshly ground coffee beans, finely ground (such as you would for espresso)

Coffee Glaze:

- 1 cup confectioners' sugar
- 2 tbsp freshly brewed coffee

Instructions

Cookies:

Preheat oven to 375°F and line baking sheets with parchment paper.

In a large bowl, combine flour, baking soda, and cream of tartar. Whisk to combine and set aside.

In the bowl of a stand mixer fitted with the paddle attachment, cream together butter, oil, granulated sugar, and confectioners' sugar on medium-high speed until light and fluffy, scraping the sides of the bowl as necessary.

Reduce speed to medium and add the eggs, one at a time, mixing until just combined after each addition. Add the vanilla and coffee grounds and continue mixing until combined.

Reduce speed to low and add the flour mixture in three additions, scraping the sides of the bowl as necessary.

Using a 2-tablespoon cookie scoop, scoop dough and place onto the prepared baking sheet, spaced about 1 inch apart. They will not spread much. Bake 8-10 minutes or until the edges of the cookie start to turn golden brown. Cool on sheet for 5 minutes and then move to a wire rack.

Glaze:

In a small bowl combine confectioners' sugar and coffee. Whisk together until smooth.

Drizzle the cookies with the coffee glaze while the cookies are warm or room temperature.

Cookies can be served warm or cold.

Recipe by I am Baker