

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2009/12/01/cappuccino-chocolate-chip-cookies/>

Cappuccino Chocolate Chip Cookies

From: Land O'Lakes / Servings: 5 Dozen Cookies

Cookie

2 tsp instant coffee granules

1 tbsp milk

1 cup firmly packed brown sugar

1 cup butter, softened

1/2 cup sugar

1 (1-ounce) square semi-sweet
baking chocolate, melted, cooled

2 eggs

1 tsp vanilla

2 2/3 cups all purpose flour

1 tsp baking soda

1 tsp ground cinnamon

1/8 tsp salt

12 ounces (340 g) package (2 cups)
real semi-sweet chocolate chips

Drizzle

Cookie

Heat oven to 375 °F (190 °C).

Dissolve coffee granules in milk in small bowl.

Combine brown sugar, butter and sugar in large bowl.

Beat at medium speed, scraping bowl often, until well mixed.

Add coffee mixture, cooled melted chocolate, eggs and vanilla; continue beating until well mixed.

Reduce speed to low; add flour, baking soda, cinnamon and salt.

Beat until well mixed.

Stir in chocolate chips by hand.

Drop dough by rounded teaspoonfuls, 2 inches apart, onto ungreased cookie sheets.

Bake for 8 to 10 minutes or until golden brown. Cool completely.

Drizzle

Melt white baking bar and shortening in 1-quart saucepan over low heat, stirring occasionally, until smooth (4 to 6 minutes). Drizzle over cooled cookies.

3 ounces (85 g) white baking bar

2 tsp shortening