

RECIPES FROM TRIXIE MATKOWSKI AND HER  
FRIENDS AND RELATIVES

## CAPPUCCINO COOKIES

*Trixie's friend, Tracy Blair Funnel states that she first had these years and years ago, and now her relatives insist that she bring them to every holiday and event. She said, "Beware, they are addictive! They also have caffeine, so you have a good excuse to make these a grown-ups only dessert. "*

### INGREDIENTS:

1 cup butter, softened

½ teaspoon vanilla

1 cup firmly packed brown sugar

4 cups all-purpose flour

2 tablespoons milk

1 teaspoon baking powder

2 tablespoons instant coffee granules

½ teaspoon ground nutmeg

2 large eggs

¼ teaspoon salt

1 teaspoon rum extract

Chocolate sprinkles or Melted Chocolate (optional)

### DIRECTIONS:

Beat butter in large

bowl with electric mixer at medium speed until smooth. Add sugar and beat until well blended.

Heat milk in small saucepan over low heat. Add coffee granules, stirring to dissolve. Add milk mixture, eggs, rum extract and vanilla to butter mixture. Beat at medium speed until well blended.

- Combine flour, baking powder, nutmeg and salt in large bowl. Gradually add flour mixture to butter mixture, beating at low speed after each addition until blended.
- Shape dough into two logs, about 8 inches long and 2 inches in diameter. Dough will be soft. Sprinkle lightly with flour if too sticky to handle.
- Roll logs in chocolate sprinkles, if desired, coating evenly ( $\frac{1}{3}$  cup sprinkles per roll). Or, leave rolls plain and dip cookies in melted chocolate after baking.
- Wrap each log in plastic wrap and refrigerate overnight.

*Tracy Says: I prefer the dip option. I use a nice dark chocolate and only dip the cookie a little bit. Makes a nice presentation and you can pick how much to use. Add colored sprinkles to the soft chocolate if you want a real holiday look. Might be good with a white chocolate too (although I haven't tried that).*

Preheat oven to 350. Grease cookie sheets. Cut rolls into  $\frac{1}{4}$  inch thick slices. Place 1 inch apart on cookie sheets (keep unbaked cookie rolls or slices chilled until ready to bake). Bake 10-12 minutes or until golden brown. Transfer to wire racks to cool. Dip in chocolate if desired. Store in airtight container. Makes about 60 cookies.

For dipping chocolate: Melt one cup chocolate chips in small saucepan over very low heat until smooth.