

Sugar and Spice Coffee Slices

½ cup butter (no substitutions)
¼ cup shortening
1 cup granulated sugar
½ cup packed brown sugar
1 tsp baking powder
1 tsp ground cinnamon
¼ tsp salt
2 Tbsp instant espresso powder
1 Tbsp hot water

1 egg
2 cups all-purpose flour
Coffee Topping
Coffee beans

Coffee Topping:
Stir together ¼ cup sugar and
1 tsp instant espresso powder

Beat the butter and shortening in a large bowl with an electric mixer on medium to high speed. Add the sugars, baking powder, cinnamon and salt. Beat until fluffy. Stir together espresso powder and hot water in small bowl till dissolved. Add to beaten mixture along with egg; beat till combined. Beat in as much flour as you can with the mixer, stir remaining flour with a spoon.

Divide dough into thirds. Shape each portion into a 7x2 inch round loaf. Wrap each loaf in wax paper or plastic wrap and chill for 2 hours or until firm.

Heat oven to 375° F. Cut each loaf into 3/8 inch slices. Place slices on an ungreased cookie sheet and sprinkle with Coffee topping. If desired, gently press 3 coffee beans onto each dough slice. Bake for 9-10 minutes or until edges are light brown. Cool on cookie sheet for 1 minute. Transfer to wire racks and cool completely. Makes about 36 cookies.

To Store: Place in layers separated by waxed paper in an airtight container. Store at room temperature up to 1 week or freeze up to 3 months. You can chill the dough loaves up to 3 days in the refrigerator or freeze them up to 1 week before slicing and baking.