

# Frosted Coffee Cookies

Don't know the origin - the recipe was given to me by my ex's grandmother in about 1960.

Internet Address:



## COOKIES:

1/2 cup unsalted butter (original called for shortening)

1 large egg, unbeaten

1 1/2 cups flour

1/2 teaspoon soda

7/8 cup brown sugar (a scant cup)

1/2 cup hot coffee, or espresso

1/2 teaspoon baking powder

1/2 teaspoon cinnamon

1/2 cup raisins

1/4 cup chopped walnuts

## FROSTING:

1 cup powdered sugar

1 tablespoon melted butter

A little hot water or hot coffee

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 60

*The cookies are soft - cake-like, really. They're also quite fragile. If you want a bit more sturdy cookie, bake it in a 9x13 pan, and bake slightly longer. The icing/frosting is very thin.*

1. With an electric mixer, blend butter with sugar; add egg, then hot coffee and mix well.
2. Sift dry ingredients and combine with above. Add raisins and nuts; turn into cookie sheet (15 1/2 x 10 1/2 x 1). Spread evenly about 1/4 inch thick.
3. Bake 10 to 15 minutes at 350° until cake in center of pan springs back to the touch. Set pan on a rack.
4. FROSTING: Blend powdered sugar, melted butter and hot water. Frost cookie while warm. Then cool and cut into squares.

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Per Serving (excluding unknown items): 50 Calories; 2g Fat (37.3% calories from fat); 1g Protein; 7g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 8mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates.