

Ken's Coffee and Cream Drops

30 ml Instant Coffee crystals	1 egg
45 ml light cream/half and half	5 ml vanilla
250 ml softened butter/margarine	563 ml all purpose flour
167 ml granulated white sugar	63 ml unsweetened cocoa powder
167 ml packed brown sugar	125 ml chopped walnuts/pecans
5 ml baking soda	125 ml miniature semi- sweet chocolate
1 ml salt	chips

PRE HEAT oven to 190°C.

In a small bowl, DISSOLVE coffee crystals in 15 ml light cream. SET ASIDE.

In a large mixing bowl, BEAT butter until very soft.

ADD granulated sugar, brown sugar, baking soda and salt. BEAT until combined, scraping sides of bowl occasionally.

BEAT IN coffee mixture, egg and vanilla until combined.

BEAT IN as much of the flour as you can with the mixer. STIR in any remaining flour.

DIVIDE the dough in half. REMOVE one portion from bowl and SET ASIDE in another bowl.

STIR in the remaining 30 ml of light cream and the cocoa powder into the remaining portion.

STIR nuts into the chocolate portion.

STIR chocolate chips into the plain dough.

DROP scant teaspoons of each dough, side by side, onto an un-greased cookie sheet (for best results, line the cookie sheet with parchment paper before cooking).

PRESS dough pairs together.

BAKE for 8 or 9 minutes or until just set.

LET STAND on cookie sheet for 1 minute after removing from oven.

TRANSFER to a wire rack and let cool.

Notes:

Makes ? dozen cookies. Keep unrefrigerated for 2 weeks or frozen 1 month.