

# BPC MISTLETOE MART RECIPES

## Espresso Walnut Cookies

From Alice Medrich's Cookies and Brownies – via Sue Kelly

Makes 45 2-in cookies

### Ingredients

2 ½ tsp instant espresso powder  
1T plus 1 tsp brandy  
1 ½ tsp vanilla extract  
2 cups all purpose flour  
1 cup walnut pieces  
¾ cup sugar  
¼ tsp salt  
16 T unsalted butter (soft or firm)  
45 roasted coffee or espresso beans (optional)

Mix espresso powder and brandy with vanilla in a small cup and set aside.

Combine the flour, walnuts, sugar and salt in the bowl of a food processor fitted with a steel blade. Pulse until the walnuts are finely ground. Add the butter (cut in small pieces if firm). Pulse until the mixture looks damp and crumbly. Drizzle in the espresso mixture and pulse until the mixture begins to clump up around the blade. Remove the dough, press into a ball, knead a few times to complete the mixing.

For slice and bake cookies, form a 12 X 2 inch log. Wrap and refrigerate dough for at least 2 hours, preferably overnight, or up to 3 days. Dough may be frozen for up to 3 months.

Preheat oven to 350 degrees. Position racks in bottom third and upper third of oven.

To slice and bake cookies: Use a sharp knife to cut the cold dough log into ¼ inch thick slices. Place cookies 1 and 1/2 in apart. If using, place a coffee bean in the center of each cookie. Bake for 12 or 14 minutes or until light golden brown at the edge, rotating the cookie sheets from top to bottom and front to back halfway through baking time to ensure even baking. Let cookies firm up on the pan for about a minute before transferring to a rack to cool completely. May be stored airtight for a month or more.