

# MOCHA SHORTBREAD

**CATEGORIES: COOKIES**

**COOK TIME: 20 MINUTES**

**MAKES 30 COOKIES**

## INGREDIENTS

1 c butter, softened  
2 1/3 c flour  
1/2 c icing sugar  
1 tb cocoa powder  
2 ts liquid coffee  
1 tb instant coffee granules  
2 ts vanilla extract  
1/4 ts salt  
1/4 ts almond extract  
1/4 c sugar for dipping after baking



Cream butter with icing sugar until fluffy. Beat in liquid coffee, vanilla and almond extract. Stir together flour, cocoa, coffee granules and salt. Blend into butter mixture using hands if necessary. On waxed paper shape into rectangle about 2 inches wide and 1 inch high (5cm x 2.5 cm). Cut into 1/2 inch (1cm) slices. Bake on ungreased cookie sheet at 350F degrees for 20 to 22 minutes or until firm and lightly brown on bottom. Press lightly into granulated sugar. Cool.

A must-have Christmas cookie for me. I've made them successfully with a commercial gluten-free flour mix, though they are a bit more crumbly. Still delicious though!