

COFFEE & CREAM COOKIES 2 WAYS

Makes 40 sandwich cookies
Hands-on time: 15 minutes
Hands-off time: 50 minutes

COFFEE SANDWICH COOKIES

INGREDIENTS

¾ cup (172g) margarine, softened
¼ cup granulated sugar
1 medium egg
4 tsp NESCAFÉ Classic Original
1 cup cake flour, sieved, plus extra for rolling
¼ tsp bicarbonate of soda
½ cup (120g) NESTLÉ Caramel Treat Dairy Dessert

Serving suggestion:

A cup of NESCAFÉ coffee

METHOD

1. Preheat the oven to 180°C and line two baking trays with baking paper.
2. Using an electric whisk, whisk the margarine and sugar until pale, for about 3 minutes. Add the egg and NESCAFÉ Classic Original and beat until incorporated.
3. Fold in flour and bicarbonate of soda. Knead the dough until a firm dough forms. Place the dough into the fridge until slightly firm.
4. On a lightly floured surface roll the dough into a 3cm flat rectangle. Use a cookie cutter to cut out 80 circles. Place the circles onto the lined baking tray. **Chef's Tip: You can freeze the cookie dough in a resealable bag and bake from frozen when you need it.*
5. Bake for 8-10 minutes or until golden brown. Set aside to cool, for about 20 minutes.
6. Spoon the caramel treat into a small bowl. Once the cookies have cooled, spread a ½ teaspoon of caramel on 40 of the cooled cookies and place the other 40 on top of each, forming a sandwich.
7. Serve the sandwich cookies piled onto a platter alongside a cup of NESCAFÉ and ENJOY!

COFFEE TWIST COOKIES

Makes 40 twisted cookies
Hands-on time: 15 minutes
Hands-off time: 40 minutes

INGREDIENTS

¾ cup (172g) margarine
¼ cup granulated sugar
1 medium egg
2 tsp NESCAFÉ Classic Black Roast
1 cup cake flour, sieved, plus extra for rolling
¼ tsp bicarbonate of soda
1 tsp NESTLÉ Cocoa Powder

Serving suggestion:

A cup of NESCAFÉ coffee

METHOD

1. Preheat the oven to 180°C and line two baking trays with baking paper.
2. Using an electric whisk, beat the margarine and sugar until pale, about 3 minutes. Add the egg and beat until incorporated.
3. Fold in the NESCAFÉ Classic Black Roast; flour and bicarbonate of soda. Knead the dough until a firm dough is formed.
4. Split the dough in half and place one half in a bowl. Add the Nestlé Cocoa powder to the other half of the dough and mix until fully incorporated. Place both portions of dough into the fridge until slightly firm. **Chef's Tip: Freeze the cookie dough in a resealable bag and bake from frozen when you need cookies.*
5. On a lightly floured surface, roll a long 30 cm sausage of each of the flavours. Cut the sausage into 4 cm long smaller sausages of each flavoured dough. Twist a chocolate flavoured sausage around the plain dough stick to form the shape of a twisted rope, press the ends slightly to seal. Place each twisted rope onto the prepared baking trays, 2 cm apart.
6. Bake for 8-10 minutes or until golden brown. Allow to cool completely. Serve on a platter alongside a cup of NESCAFÉ coffee and ENJOY!