

## BUTTONS! (ESPRESSO SHORTBREAD COOKIES WITH CHOCOLATE CREAM BILLING)

### INGREDIENTS

1 cup butter, softened to room temperature  
1 cup sugar  
1 egg  
1 teaspoon vanilla extract  
2 tablespoons very strong cold coffee  
1 tablespoon espresso powder  
2 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt

### for the filling

1 1/2 cup semi-sweet chocolate chips, divided  
4 tablespoons butter

You will also need: 1 1/2 inch button cookie cutter

### DIRECTIONS

In the mixing bowl of your stand mixer using the paddle attachment, cream together butter, sugar and egg until light and fluffy. Add in the espresso powder, strong coffee and vanilla. Finally, mix in the flour, baking powder and salt until smooth and well combined. Chill in refrigerator 2-3 hours or until firm enough to be rolled.

Preheat oven to 400F. Prepare cookie sheets with silpat or parchment paper.

Roll out half of the dough on a well floured surface to 1/3 inch thickness (be careful to get the surface even, otherwise you will have oddly-browned cookies. Also, do not roll the dough too thin, otherwise you will have hard cookies when they come out of the oven). Cut out an even number of cookies. Bake 8-10 minutes or until golden brown at the edges. Cool on wire rack.

While the cookies are cooling, melt the butter and coffee in a double boiler. Let cool a little bit. Then, using a spoon, dab a teaspoon of chocolate on one cookie and sandwich a second one on top.