

Colombian Coffee Cookies (from The Joy of Cookies)

3 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup butter, softened
1 cup sugar
2 tablespoons instant coffee powder*
1/3 cup dark rum
1 cup chopped, toasted cashews**

glaze:

1/2 cup powdered sugar
1/2 teaspoon instant coffee powder
1 1/2 teaspoons dark rum
1 1/2 teaspoons to 1 1/2 tablespoons mil

48 coffee bean candies or cashew halves or whatever

Combine flour, baking powder and salt; set aside. In a large mixing bowl, beat butter, sugar and coffee powder until light and fluffy. Add rum a tablespoon at a time, beating well after each addition. Stir in flour mixture a half cup at a time, blending well after each addition. Stir in nuts.

With floured hands, roll heaping teaspoon of dough into balls. Arrange 1 1/2 inches apart on a greased baking sheet. Use the bottom of a glass (or a decorative cookie stamp) to flatten balls to 1/2 inch thickness.

Bake 10-15 minutes, at 375 degrees, until golden on the bottom. Prepare glaze: while cookies are baking, combine powdered sugar, coffee powder and rum. Add enough milk to make a thin creamy glaze. Drizzle glaze over baked cookies while still on baking sheets. Lightly press a candy or nut into top of each cookie. Cool on wire racks. Makes about 4 dozen.

* When using coffee crystals, crush into powder with a mortar and pestle, or the back of a spoon.

** To toast nuts:

stovetop - stir frequently in an ungreased skillet over medium heat until golden brown.

oven - place in a single layer in a jellyroll pan. Toast at 350 degrees for 15 minutes or until golden brown (stirring occasionally).