

Melt-in-Your-Mouth Coffee Cookies for the Ultimate Caffeine-Infused Treat

almost as much as the buzz it gives you, these



OVEN
350°F

TIME
12 min

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Recipe Card

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INGREDIENTS

- 1 cup butter (softened)
- 1 cup sugar
- 1 cup flour
- 2 tablespoons instant coffee

Instructions:

Tips for Success:

Use high-quality instant coffee like espresso powder for the best flavor.

Add a pinch of salt if you're using unsalted butter-it deepens the richness.

Want a twist? Toss in a handful of mini chocolate chips or drizzle with white chocolate.

Let them cool fully if you're planning to store them-they crisp up perfectly.

Serving Suggestions:

Dunked in milk or espresso for the ultimate cozy moment

Crushed over ice cream for a crunchy, buttery topping

Packed into gift jars with a ribbon and a tag (they're that easy and impressive)

[Rainbow Sprinkle Cookies](#)

[Peanut Butter Brownies](#)

[Big Family Banana Pudding](#)

Storage & Make-Ahead Tips:

Store in an airtight container at room temperature for up to 5 days.

Freeze dough balls for up to 2 months. Bake straight from frozen-just add a couple extra minutes.

Great for gifting! Wrap a dozen in cellophane with a cute label and watch your friends lose their minds.

More Sweet Recipes You'll Love:

[These Chocolate Chip Cookie Dough Brownie Bombs](#)

[This Edible Cookie Dough](#)

[The Best Peanut Butter Brownies](#)

Final Thoughts:

DIRECTIONS

1. 1 Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. 2 Mix the butter, sugar, flour, and instant coffee in a bowl until a smooth dough forms. It should feel soft but not sticky.
3. 3 Roll into 1-inch balls and place on the baking sheet, spaced about 2 inches apart.
4. 4 Bake for 12 minutes, or until the edges are golden and the centers are set.
5. 5 Cool & Serve: Let cool on the tray for 5 minutes before transferring to a wire rack. Then devour!
6. Tips for Success: Use high-quality instant coffee like espresso powder for the best flavor.
7. Add a pinch of salt if you're using unsalted butter-it deepens the richness.
8. Want a twist? Toss in a handful of mini chocolate chips or drizzle with white chocolate.
9. Let them cool fully if you're planning to store them-they crisp up perfectly.
10. Serving Suggestions: These cookies are meant to be enjoyed with a hot drink. Here's how I love to serve them:
11. Dunked in milk or espresso for the ultimate cozy moment
12. Crushed over ice cream for a crunchy, buttery topping
13. Packed into gift jars with a ribbon and a tag (they're that easy and impressive)
14. Planning a dessert tray? Add these sweet stunners alongside:

15. Rainbow : Sprinkle Cookies
16. Peanut : Butter Brownies
17. Big : Family Banana Pudding
18. Storage & Make-Ahead Tips: Store in an airtight container at room temperature for up to 5 days.
19. Freeze dough balls for up to 2 months. Bake straight from frozen-just add a couple extra minutes.
20. Great for gifting! Wrap a dozen in cellophane with a cute label and watch your friends lose their minds.
21. More Sweet Recipes You'll Love: These Chocolate Chip Cookie Dough Brownie Bombs
22. This : Edible Cookie Dough
23. The : Best Peanut Butter Brownies
24. Final Thoughts: These Coffee Cookies are proof that you don't need a long grocery list or hours in the kitchen to whip up something crave-worthy. Just a few pantry staples, a love for coffee, and a hot oven.
25. Make a batch, take a bite, and let the buttery coffee magic do the rest.? Snap a pic and tag @ChefManiac to show us your cookie creations-we love seeing how you bake it your way!

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-coffee-cookies-for-the-ultimate-caffeine-infused-treat/>