

Coffee Cookies: Your New Favorite Perk-Up Dessert

The Rise of Coffee in Desserts



OVEN
375°F

TIME
2-3 min

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INGREDIENTS

1 cup (2 sticks) unsalted butter, softened
1/2 cup granulated sugar
1 cup packed light brown sugar
1 large egg
1 teaspoon vanilla extract
1 tablespoon instant espresso powder (or very strong instant coffee granules)
2 tablespoons hot water
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup chocolate chips (optional, but highly recommended!)

DIRECTIONS

1. Let's get those coffee cravings satisfied! Here's how to bake these delightful Coffee Cookies:
2. Dissolve : Espresso: In a small bowl, dissolve the instant espresso powder (or instant coffee granules) in the hot water. Stir well until completely dissolved. Set aside to cool slightly.
3. Cream : Butter & Sugars: In a large mixing bowl, using an electric mixer, cream together the softened butter, granulated sugar, and packed light brown sugar until light and fluffy, about 2-3 minutes. Scrape down the sides of the bowl as needed.
4. Add : Wet Ingredients: Beat in the egg and vanilla extract until well combined. Then, stir in the dissolved coffee mixture.
5. Combine : Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, baking soda, and salt.
6. Combine : Wet and Dry: Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Be careful not to overmix the dough.
7. Fold in : Chocolate Chips (Optional): If using, gently fold in the chocolate chips until evenly distributed throughout the dough.
8. Chill : Dough (Recommended): Cover the cookie dough bowl with plastic wrap and refrigerate for at least 30 minutes. Chilling helps prevent the cookies from spreading too much and intensifies the flavor. You can chill for up to 24 hours.
9. Preheat : Oven & Prepare Pan: When ready to bake, preheat your oven to 375°F (190°C). Line a baking

sheet with parchment paper.

10. Scoop & Bake: Scoop out cookie dough using a 1.5 to 2-tablespoon cookie scoop. Place the cookie dough balls about 2 inches apart on the prepared baking sheet.
11. Bake: Bake for 9-12 minutes, or until the edges are lightly golden and the centers still look slightly soft. The cookies will continue to set as they cool.
12. Cool: Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

SWAPS & NOTES

Espresso Powder: For the best and most intense coffee flavor, instant espresso powder is highly recommended.

It dissolves easily and provides a concentrated taste.

If you can only find instant coffee granules, use strong ones and ensure they dissolve completely in the hot water.

Butter: Make sure your butter is truly softened to room temperature but not melted.

TIPS FOR SUCCESS

Don't Overbake: For chewy cookies, pull them out when the edges are just set and lightly golden, even if the centers seem slightly underbaked.

Room Temperature Ingredients: Ensure your butter and egg are at room temperature.

This helps them emulsify properly, creating a smoother dough and a better cookie texture.

Dissolve Coffee Fully: Undissolved coffee granules can leave bitter spots in your cookie.

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

Original recipe: <https://chefmaniac.com/coffee-cookies-your-new-favorite-perk-up-dessert/>