



BRAZILIAN COFFEE COOKIES

- 1/3 Cup Shortening
- 1/2 Cup Packed Brown Sugar
- 1/2 Cup Granulated Sugar
- 1 Egg
- 1 1/2 Teaspoons Vanilla
- 1 Tablespoon Milk
- 2 Cups All Purpose Flour
- 1/2 Teaspoon Salt
- 1/4 Teaspoon Baking Soda
- 1/4 Teaspoon Baking Powder
- 2 Tablespoons Powdered Instant Coffee

DIRECTIONS

1. Heat oven to 400 degrees.
2. Mix shortening, sugars, egg, vanilla and milk until fluffy.
3. Measure flour by dipping method or by sifting.
4. Stir dry ingredients together.
5. Add to sugar mixture; mix thoroughly.
6. Shape dough into 1 inch balls.
7. Place balls 2 inches apart on an ungreased baking sheet.
8. Flatten to 1/8 inch thickness with a greased fork dipped in sugar.
9. Bake for 8 to 10 minutes or until lightly browned.