
Mocha Cookie Cups

Description

2018 KTA Kona Coffee Cultural Festival Recipe Contest Winner. Created by Sophia Mastroleo - 1st Place Keiki Snacks Division (Ages 7-12)

Total time: 1 hr 30 min Yield: 30 cookies

Ingredients

1/3 cup + 3/4 white sugar (divided)
4 Tbsp + 3 cups flour (divided)
3/4 tsp salt (divided)
2 cup Kona coffee (brewed)
3 yolks + 1 whole egg (divided)
2 tsp vanilla extract (divided)
1/4 tsp cinnamon
3 Tbsp cocoa powder
1 cup butter (softened)
3/4 cup brown sugar
1 1/2 tsp baking powder

Prep Time: 1 hr 20 min Cooking Time: 10 min Total Time: 1 hr 30 min

Instructions

In a medium saucepan, combine 2/3 cup white sugar, 4 tbsp. flour and a pinch of salt with 2 cups of coffee. Mix until smooth. Cook on medium heat until bubbly and thick. Reduce heat. Cook and stir for 2 more minutes. Remove from heat.

Add 3 egg yolks to a medium mixing bowl. Ladle the coffee mixture into the egg yolks and whisk to combine. Continue stirring as you place the pudding back in saucepan. Bring to a gentle boil; stir 2 minutes longer. Remove from heat. Stir in 1 tsp. vanilla, cinnamon and cocoa powder. Place in container and cover with plastic wrap. Chill overnight.

Preheat oven to 350°F. Cream butter until light and fluffy on medium-high speed. Beat in brown sugar, 3/4 cup white sugar, baking powder and 1/2 tsp. salt until combined, scraping sides occasionally. Add in a whole egg and 1 tsp. vanilla. Add 3 cups flour a little at a time until dough no longer sticks to bowl. Roll into a log shape and freeze until firm.

Cut logs into 1/4" thick slices. Grease or line a baking sheet with parchment and place cookies 1 to 1 1/2" apart.

Bake 8 to 10 minutes or until edges are light brown. Remove cookies from oven; while still hot, press a cylindrical object like a shot glass into the center of each cookie to make a hollow middle for filling. Allow cookies to cool completely. Spoon pudding into cookie shells. Add whipped cream or other topping.

Source:

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