

Coffee Cookies & Cocoa Nibs

Ingrédients

- 150g of softened butter
- 90g of sugar
- 7g of ground coffee
- 30g of egg yolks
- 225g of flour
- 40g of cocoa nibs

Préparation

1. Here is the recipe for perfect cookies to accompany your coffee or cappuccino, little shortbread cookies with cocoa nibs and coffee.
2. They only contain egg yolks, so if you're looking for a recipe to use them, it allows for a change from crème brûlées and flans Ingredients :I used cocoa nibs and ground coffee (you can choose flavored ground coffee: coffee, hazelnut, caramel, vanilla... according to your taste) Koro: code ILETAITUNGATEAU for 5% off the entire site (not affiliated).
3. Equipment :Perforated baking sheet Preparation time: 20 minutes + 20 minutes of baking + minimum 1 hour of restingFor about twenty cookies: Ingredients : of softened butter of sugar of ground coffee of egg yolks of flour of cocoa nibs Recipe : Mix the softened butter with the sugar and coffee.
4. Add the egg yolks, then the flour and cocoa nibs.
5. Form a "square log" in plastic wrap and then place it in the refrigerator for at least 1 hour.
6. Then, cut out cookies about 1cm thick.
7. Place the cookies on a baking sheet lined with parchment paper.
8. Bake in the preheated oven at 175°C for 18 minutes.
9. Let cool and enjoy!