



INGREDIENTS

WET INGREDIENTS

- 1 cup of unsalted butter
- ½ cup of granulated sugar
- 1 cup of brown sugar
- 2 large eggs
- 2 TSP of vanilla bean extract
- 1 TBSP of molasses
- 3 TBSP of fresh espresso

DRY INGREDIENTS

- 2 cups of sifted AP flour
- 1 TSP of baking soda
- ½ TSP of kosher salt
- 1 ½ TSP of cinnamon
- ¼ TSP of fresh nutmeg
- 1 ¾ cups + 2 TBSP of rolled oats

GLAZE

- 1 ½ cups of icing sugar
- 2 TBSP of heavy cream
- 1 TSP of vanilla bean extract
- 1 TBSP of pure maple syrup
- 1 TBSP of fresh espresso
- 2 drops of white food coloring



ESPRESSO OATMEAL COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. Use a stand mixer with a paddle attachment. In the bowl, add & beat the butter and the two sugars for about 3-4 minutes. Do a scrape down.
2. Add the eggs one at a time.
3. Add the vanilla, molasses and espresso and continue to mix until all ingredients are well incorporated.
4. Set aside.
5. For the dry ingredients combine the flour with the baking soda, salt, cinnamon and nutmeg. Whisk to combine all the ingredients.
6. Add the oats and mix well.
7. With your mixer on stir, add the dry to the wet one tablespoon at a time.
8. Stop the mixer and do a scrape down. Collect the dough, plastic wrap it and refrigerate for 1- 1 ½ hours.
9. For the glaze, in the bowl of your stand mixer fitted with a paddle, combine the icing sugar, cream, vanilla, maple syrup, espresso and food coloring. Mix until all ingredients are well combined. Set aside.
10. Preheat the oven to 350 DF.
11. Line your baking tray with parchment paper.
12. Using a 2 ½" ice-cream scooper, scoop the cookies and place them on your baking tray.
13. Bake in the oven for 10-12 minutes.
14. Allow the cookies to cool for 1 hour.
15. Using a fork, top the cookies with the icing.
16. Allow them to dry for 1 hour.
17. Enjoy with a coffee or tea.