



## Chocolate Heaven Mocha Slice Cookies

### Ingredients:

- 1 heaping tablespoon of instant coffee granules dissolved in 1 table-  
spoon of warm water
- $\frac{1}{2}$  cup of shortening
- $\frac{1}{2}$  cup of butter
- $2 \frac{1}{2}$  cups of flour
- 1 cup sugar
- $\frac{1}{2}$  cup of unsweetened cocoa powder
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon salt
- 1 12 ounce package (2 cups) semi-sweet pieces
- $\frac{1}{4}$  cup of shortening

## Instructions:

In your stand mixer, (or in a large bowl if you do not have a stand mixer) beat  $\frac{1}{2}$  cup of shortening and your butter on medium to high speed for about 30 seconds until softened.

Add about half of the flour and all the sugar, cocoa powder, egg, milk, vanilla, cinnamon, baking soda, and salt to the shortening/butter mixture. Beat until thoroughly combined, scraping the sides of the bowl occasionally. Beat or stir in the remaining flour until completely combined.

Shape the dough into 2 8 inch rolls. Wrap the rolls in waxed or parchment paper or plastic wrap. Chill in the refrigerator for 4 to 24 hours.

Cut dough into  $\frac{1}{8}$  inch to  $\frac{1}{4}$  inch slices, based on preference for thickness. The cookies may lose their round shape while slicing, but the dough is pliable and easy to reshape by hand. Place the cookies 2 inches apart on a parchment paper lined cookie sheet.

Bake in a 375\* oven for 7-9 minutes or until the tops look dry. Do not overcook as these are to be a moist and chewy cookie rather than a crunchy one. Remove the cookies to a wire rack to cool.

In a heavy saucepan, heat chocolate pieces and  $\frac{1}{4}$  cup of shortening over low heat until just melted, stirring occasionally.

Dip half of each cookie into chocolate mixture or spoon the chocolate over half, both on front and back of cookie and place onto a wax or parchment paper lined surface. Let them stand until the chocolate is set.

NOTE: These cookies need to be kept in an airtight container. They will actually taste best the next day. The chocolate coating softens the texture of the cookie and the flavors seem to come together in such a delicious way!

This recipe will make about 55 to 60 cookies, depending on the thickness of your cut.

## Instructions:

### Fun Variations:

You can add colored sprinkles or large red and green sugar crystals after dipping. This adds a festive touch.

My personal preference is to add chocolate sprinkles. I think they add a little something extra to these little bites of chocolate heaven!

### Serving Suggestion:

It makes a pretty presentation to have a platter full of cookies displaying some plain with just chocolate, some with colored sprinkles, some with sugar crystals and you can even use "white chocolate" for dipping a few, if you like.

I truly hope that you try this recipe. It is so worth the steps! The flavor and texture hit all the notes for a decadent cookie experience! Maybe they will become a new favorite for your family for the holiday, or any day for that matter!

Happy Cooking, Y'all!

Sharon at Southern Bella Home