



Caramel Macchiato Dippers

Mix, roll out and top any way you like but always, dip them in buttercream!

- 1 cup softened butter (2 sticks)
- 1 cup granulated sugar
- 1 egg, cold
- 1 Tablespoon Cookie Nip
- 1 Tablespoon Watkins Pure Coffee Extract
- 3 cups all purpose flour

Preheat oven to 350. Dump all ingredients in a bowl and mix with your dough hook in an electric stand mixer. When the dough is incorporated, roll out between two pieces of parchment and rolling sticks. Cut cookies into sticks (or another shape if you prefer). Top them anyway you like them. You can bake them plain, dipped in cinnamon sugar, topped with chopped, toasted pecans, or drizzled with dark chocolate. Bake for 12-15 minutes on a baking stone. Cool on a parchment covered pan.

Buttercream (for dipping)

- 1 stick softened butter
- 3 cups powdered sugar
- 4 tablespoons salt water
- ½ tsp Cookie Nip

Prepare buttercream and squeeze into a shot glass or 2 oz. disposable container. Add sprinkles on top if you like.

Yields 3 dozen cookies and 2 cups of buttercream

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