

Coffee Cake Cookies

Makes 16

Hands-on Time 30 minutes plus chilling (overnight)

Baking Time 14 minutes

Ingredients

- 325g unsalted butter (softened)
- 200g light brown sugar
- 175g caster sugar
- 2 tsp vanilla extract
- 2 large eggs
- 400g plain flour
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 2 tbsp instant coffee powder (fine)
- 2 tbsp cocoa powder
- 200g pecans (chopped)
- 150g cream cheese (room temperature)
- 300g icing sugar

Equipment

- Freestanding mixer with paddle and whisk attachments
- Spatula
- Knife
- Baking parchment
- Baking sheet (ideally aluminium)
- Wire rack
- Small bowl
- Spoon

Method

1. Make the cookie dough

- In a freestanding mixer, beat 250g butter, light brown sugar, and caster sugar for 5 minutes until light and fluffy.
- Add the vanilla extract and eggs, mixing briefly to combine.
- Add the flour, 1 tbsp coffee powder, cocoa powder, bicarbonate of soda, and salt. Mix until just combined, scraping down the sides with a spatula.
- Fold in the chopped pecans with a quick mix (no more than 10 seconds).

2. Shape and bake the cookies

- Shape the dough into a log, wrap in parchment, and chill for 30 minutes.
- Slice the dough into 16 equal rounds, roll into balls, and place on a parchment-lined baking sheet. Chill overnight.
- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Bake 6–8 cookies at a time, spaced 10cm apart, for 14 minutes.
- Let the cookies rest for a few minutes on the sheet, then transfer to a wire rack to cool completely.

3. Make the cream cheese frosting

- In a clean bowl, beat the cream cheese and remaining 75g butter on low speed until smooth.
- Gradually add the icing sugar, mixing until combined.
- Divide the frosting in half. Stir the remaining 1 tbsp coffee powder into one half.

4. Decorate the cookies

- Dollop both frostings onto the cooled cookies and swirl together using the back of a spoon.
- Let the frosting set slightly before serving.

Tip

- For the best texture, let the cookies cool completely before frosting.

Enjoy!