



## **Chocolate-Dipped Acorn Cookies**

*Makes 3 dozen cookies*

### **Ingredients**

- 1 cup unsalted butter, room temperature
- $\frac{3}{4}$  cup packed brown sugar
- 2  $\frac{1}{2}$  cups flour
- 1 tsp unsweetened cocoa powder
- 1 tsp very fine ground coffee (I used espresso)
- 1 tsp vanilla extract
- $\frac{1}{4}$  tsp salt
- 8 oz. semi-sweet chocolate
- $\frac{1}{2}$  cup ground walnuts , almonds or pecans - I used almonds
- Nutella or jam
- Pieces of grape stems as decoration

### **Instructions**

1. Cream butter and brown sugar in the bowl of a stand mixer until fluffy. Mix in vanilla.
2. In separate bowl combine flour, cocoa, coffee and salt. Mix into butter/sugar.
3. Preheat oven to 325F.
4. Divide dough equally into 2 halves; 1 half regular acorn shapes and 2nd half for filled cookie.
5. **Filled acorn cookies:** Scoop about 1  $\frac{1}{2}$  tbsp of dough and roll into a uniform ball to form an acorn, place a ball on a teaspoon and using your hands press down slightly and shape the dough into an oval with a rounded point at the tip of the spoon. Carefully remove the formed cookie and place onto a parchment lined baking sheet. Continue with remaining dough, spacing the cookies about an inch apart.

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6. **Regular acorn cookies:** Scoop about 1 ½ tbsp of dough onto a smooth counter or cutting board. With your hands shape into a small mound that resembles a haystack about 1 inch tall. Pinch the top of the haystack into a point (that's the bottom of your acorn.)
7. Bake the cookies for 14-16 minutes until set and golden around the edges.
8. Cool the cookies on the sheet for 10 minutes. Finish cooling on wire racks.
9. When the cookies are completely cool.
10. **Filled cookies:** Connect two acorn cookie halves using nutella or jam as glue.



Repeat this process until  
all halves  
are filled and connected together.

11. Melt chocolate by placing chocolate in a heat proof microwavable bowl at 50% power in microwave about 1-2 minutes. Mix until smooth.
12. Dip wide end of acorns into melted chocolate and then into ground walnuts, almonds or pecans. Place on waxed- paper -lined baking sheet to harden.
13. Once dry melt a little bit of chocolate to glue the grape stems onto tops of each acorn, as shown in picture.



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