
KITCHEN CONNAISSEUR

Maple Cappuccino Roll Up Cookies



This cookie creates a dramatic impression with our chocolate mocha mousse or in a holiday baking package. Be prepared to work fast when they come out of the oven, as they must be shaped when very hot.

ingredients

250 ml jar	Maple Cappuccino Sauce
1/3 cup	Flour - all purpose
2 large	Eggs - lightly beaten, room temperature
1/2 cup	Butter - unsalted, room temperature
1/8 Cup	Ground Almonds
1/4 cup	Orange juice

instructions

1. Preheat oven to 325°F.
2. Heat the Maple Cappuccino Sauce in a sauce pan or in the microwave.
3. Using a mixer on medium speed, cream the butter until it is light and fluffy. Add the flour, ground almonds, Maple Cappuccino Sauce, eggs and orange juice. Continue to mix on medium speed until just blended. Avoid over beating.
4. With a tablespoon drop the batter onto the baking sheet. Place them at least 3 inches apart to allow for spreading. Bake until the cookies are golden brown, 8 - 10 minutes. Remove them from the baking sheet, turn them over and immediately roll them into a shape, i.e. drape them over a rolling pin or roll them into a cone. Repeat this process with the remaining batter. If the batter becomes too thick add additional water or orange juice to make it thinner.
4. Store the cookies in a tightly sealed container.