THE J.M. SMUCKER Co

# Java Bean Cookies

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 20 mins | 12 mins | 24 | N/A |

## Ingredients

- 1 cup (250 mL) All Vegetable Shortening
- 1/2 cup (125 mL) firmly packed brown sugar
- 1/2 cup (125 mL) granulated sugar
- 1 egg
- 2 tsp (10 mL) vanilla extract
- 1 3/4 cups (425 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) chocolate covered coffee beans

## Directions

**Step 1:**

Preheat oven to 350° F (180°C). Line a large baking sheet with parchment paper.

**Step 2:**

Cream together shortening and sugars until light and fluffy in a large mixing bowl.

**Step 3:**

Beat in egg, then vanilla extract. Add flour, baking soda and salt and stir until combined. Roll dough into 1 1/2” (4 cm) balls, flatten slightly and place 2” (5 cm) apart on prepared baking sheet. Press 3 chocolate-covered espresso beans into the centre of each cookie.

**Step 4:**

Bake in centre of preheated oven, 10 to 12 minutes or until golden. Let cool 5 minutes, then transfer to cooling rack.

## Images