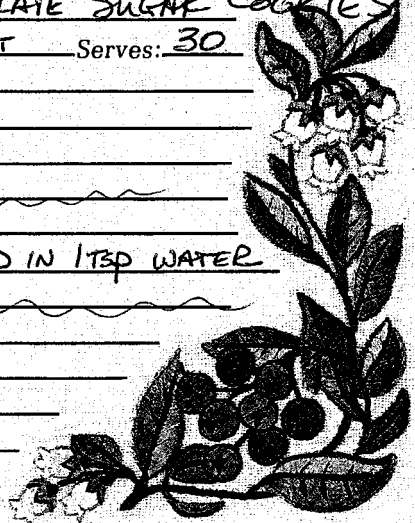


MEXICAN CHOCOLATE SUGAR COOKIES

Here's what's cookin': 62 CAL EA, 11 CARB, 2 FAT Serves: 30

- 1/4 cup BUTTER, SOFTENED
- 1/2 cup SUGAR
- 1/2 cup BROWN SUGAR, PACKED
- 1 TSP GRATED ORANGE PEEL
- 1 LRG EGG WHITE
- 1 TSP INSTANT COFFEE, DISSOLVED IN 1 TSP WATER
- 2 TSP VANILLA
- 1 cup FLOUR, ALL PURPOSE
- 1/2 cup COCOA POWDER
- 1 tsp CINNAMON
- 1/4 tsp BAKING SODA
- 1/4 tsp SALT



1. BEAT TOGETHER BUTTER, SUGARS & ORANGE PEEL. BEAT IN EGG WHITE, COFFEE & VANILLA TILL SMOOTH, IN LARGE BOWL
2. COMBINE REST TOGETHER & ADD TO SUGAR MIX, TURE. COMBINE BY HAND JUST TILL DOUGH STICKS TOGETHER. FORM INTO DISK, WRAP IN PLASTIC OR WAX & REFRIGRATE 1 HOUR or MORE.
3. PREHEAT OVEN TO 350°. FLOUR SURFACE FOR DOUGH, ROLL OUT 1/8" THICK, CUT 2 1/4" ROUNDS W/ GLASS. PLACE 1" APART ON GREASED COOKLE SHEET. BAKE 10-12 MINUTES.