mocha vanilla twists

Store twists in an airtight container for up to a week.

1 Preheat oven to 350°F. Line oven trays with baking paper.
2 Beat butter, sugar, egg and extract in small bowl with electric mixer until combined; stir in sifted flour, in two batches.
3 Divide dough in half. Stir combined coffee and the water and sifted cocoa into one portion to make mocha dough.
4 Divide both dough halves into four equal portions. Roll each portion into a 16-inch sausage. Twist one plain sausage and one mocha sausage together, cut into seven 2-inch lengths. Repeat with remaining plain and mocha dough sausages.
5 Place twists about 1 inch apart on trays.
6 Bake twists about 15 minutes. Cool on trays.

prep + cook time 45 minutes
makes 28