

mocha vanilla twists

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

- 4 ounces butter, softened**
- ½ cup superfine sugar**
- 1 egg**
- 1 teaspoon vanilla extract**
- 1⅔ cups all-purpose flour**
- 2 teaspoons instant coffee granules**
- 2 teaspoons boiling water**
- 2 tablespoons cocoa powder**

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