

# Cappuccino Flats

## Ingredients

2 squares unsweetened chocolate  
2 cups flour  
1 teaspoon cinnamon  
1/4 teaspoon salt  
1/2 cup shortening  
1/2 cup butter  
1/2 cup sugar (white)  
1/2 cup packed brown sugar  
1 tablespoon instant coffee crystals  
1 teaspoon water  
1 egg

1 1/2 cups semisweet chocolate pieces  
3 tablespoons shortening

## Directions

In a small heavy saucepan heat and stir unsweetened chocolate until melted over hot water in a double boiler. Remove from heat and cool slightly. Meanwhile stir together flour, cinnamon, and salt. In a large mixer bowl beat 1/2 cup shortening and butter with electric mixer on medium speed until butter is softened. Add the sugar and brown sugar and beat until fluffy. Dissolve the instant coffee crystals in the water. Add coffee mixture, melted chocolate and egg to butter mixture, beat well. Add flour mixture and beat until well mixed. Cover and chill about 1 hour or until easy to handle. Shape into two 7 inch rolls. Wrap and chill for at least 6 hours or overnight. Cut into 1/4 inch slices. Place on an ungreased cookie sheet and bake at 350 for 8 or 9 minutes. Remove to wire rack to cool. In a small heavy saucepan heat and stir semisweet chocolate pieces and 3 tablespoons shortening over low heat

until melted. Dip one half of each cookie into chocolate mixture. Place on waxed paper until chocolate is set. Makes about 55.