Mocha Frosted Drop Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

COOKIES

1/2 cup shortening

2 1-ounce squares unsweetened chocolate(or Nestle Choco-Bake)

1 cup brown sugar

1 egg

1 tsp. vanilla

1/2 cup buttermilk

1 1/2 cups sifted All-Purpose Flour

1/2 tsp. baking powder

1/2 tsp. baking soda

1/4 tsp. salt

1/2 cup chopper walnuts

1 cup chocolate chips

Instructions

Now dont judge by my picture, im not very good at spreading frosting!

Melt shortening and unsweetened chocolate together in a saucepan. Cool 10 minutes. Stir in the brown sugar. Beat in the egg, vanilla, and buttermilk

Sift together dry ingredients and add to chocolate mixture. Stir in the nuts and chocolate chips. Drop from teaspoon on greased cookie sheet. Bake at 375 about 10 minutes. Remove from pan and cool. Frost with Mocha Frosting. Makes 3 1/2 dozen!

MOCHA FROSTING

Cream 1/4 cup butter, 2 tbs cocoa, 2 teaspoons instant coffee powder, and dash of salt. Beat 2 1/2 cups powder sugar, 1 1/2 tsp vanilla, and enough milk for spreading consistency.