

Cappuccino Crinkles

1/3 cup butter (no substitutions), softened
1 cup packed brown sugar
2/3 cup unsweetened cocoa powder
1 Tbsp instant coffee granules
1 tsp baking soda
2 tsp ground cinnamon
2 egg whites
1/3 cup vanilla yogurt
1½ cups all-purpose flour
¼ cup granulated sugar

Heat oven to 350 degrees. Beat butter in large mixing bowl with an electric mixer on medium-high speed for 30 seconds. Add the brown sugar, cocoa, coffee granules, baking soda and cinnamon. Beat till combined. Beat in egg whites and yogurt till combined. Beat in as much of the flour as you can with the mixer. Stir in remaining flour with a wooden spoon. Place sugar in a small bowl. Drop dough by heaping teaspoons into the sugar and roll into balls. Roll again in the sugar. Bake 8-10 minutes until edges are firm. Cool on a wire rack. Makes about 30.