

## Mocha Toffee Truffles

½ cup butter (no substitutions)  
½ cup semi-sweet chocolate chips  
1 Tbsp instant coffee crystals  
¾ cup granulated sugar  
¾ cup packed brown sugar  
2 eggs  
2 tsp vanilla  
2 cups all-purpose flour  
1/3 cup unsweetened cocoa powder  
½ tsp baking powder  
¼ tsp salt  
5 oz. English Toffee pieces (1/2 bag)  
4 oz. Milk chocolate (optional)

Heat oven to 350 degrees. Melt butter and chocolate chips in saucepan on low. Remove from heat and stir in coffee crystals. Cool 5 minutes. Stir in sugar, brown sugar, eggs and vanilla. Combine flour cocoa, baking powder and salt. Stir into coffee mixture. Stir in toffee pieces. Drop by rounded tablespoons onto a parchment paper lined cookie sheet. Bake 10 minutes. Let cool 1 minute on the sheet. Transfer to wire rack and cool completely. If desired, drizzle melted milk chocolate on cookies and let stand till set. Makes 30.