



COFFEE AND SPICE DROPS

- 1 Cup Shortening
- 2 Cups Brown Sugar
- 2 Eggs
- 1/2 Cup Cold Coffee
- 3 1/2 Cups Sifted Flour
- 1 Teaspoon Baking Soda
- 1 Teaspoon Salt
- 1 Teaspoon Nutmeg
- 1 Teaspoon Cinnamon

DIRECTIONS

1. Cream shortening with sugar well.
2. Mix in eggs.
3. Stir in coffee.
4. Sift in flour, baking soda, salt, nutmeg and cinnamon.
5. Chill mixed dough at least 1 hour.
6. Drop by rounded teaspoons 2 inches apart onto greased baking sheets.
7. Bake in a 400 degree oven for 8 to 10 minutes.
8. Cool on wire racks.