## Bailey's Irish Cream Cookie Recipe

Recipe by Cathy Flynn Grinham (slightly modified for silicone cookie molding)


For best recipe results weigh ingredients and use a stand mixer.
If you find the dough is sticking in the mold, dust the cavity with powdered sugar or flour (tapping out the excess) before adding dough.

Ingredients:
$1 / 2$ cup butter, softened
$3 / 4$ cup sugar ( 161 grams)
1 egg (medium or large)
1 Tbsp. Irish cream liqueur
2 tsp instant coffee
1 tsp very hot water
$1 / 2$ tsp vanilla extract
2 cups flour ( 308 grams)
Thoroughly cream butter and sugar by hand or in a mixer at low speed. Beat in egg, liqueur, vanilla, and instant coffee dissolved in hot water. Mix in flour until fully incorporated.
Form into disc and wrap in plastic wrap or sealed container and refrigerate for 2 hours or longer.
Bake at $325^{\circ} \mathrm{F}$ on cookie sheet lined with parchment paper or silicone mat for approx. 12-18 minutes rotating the cookie sheet halfway through baking time.

