



# WHOLE-WHEAT

## *Caramel Lattes*

Makes 3 dozen cookies

### INGREDIENTS:

1 cup (2 sticks) butter, softened  
2/3 cup sugar  
1/4 cup café mocha instant coffee crystals  
1 egg  
1 tsp. pure vanilla extract  
1 1/4 cups whole-wheat flour  
1 cup all-purpose flour  
18 caramels  
1 Tbsp. heavy cream  
42 chocolate-covered coffee beans

### DIRECTIONS:

Preheat oven to 350°F.

In a large bowl, cream butter, sugar and instant coffee crystals together, until light and fluffy. Add egg and vanilla; beat until blended. Combine flours in a separate bowl and add to butter mixture; mix well.

Roll dough into 1-inch balls, and place 2 inches apart on parchment-lined cookie sheets. Press thumb into cookie center. Bake 10 to 12 min. until cookies begin to brown. Cool completely on a wire rack.

In a small saucepan, over low heat, heat caramels and cream; stirring frequently. Using a teaspoon, drop melted caramel into each thumbprint, placing a chocolate-covered coffee bean on caramel immediately.

Store in an airtight container, at room temperature, for up to three days.