

Chocolate Whiskey Cookies (Italian Meatball Cookies)

Description

This is another one of those recipes with lots of variations.

Ingredients

- 4 cups flour
- 1 cup sugar
- 6 tbsps cocoa
- 1/2 cup shortening
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp cinnamon
- 1/2 tsp ground cloves
- 1/4 tsp black pepper
- 1 cups milk
- 2 ozs whiskey
- 1/2 cup chopped nuts
- 1/4 cup chocolate chips
- GLAZE
- 1 1/2 cups confectionery sugar
- 1 tsps vanilla
- 2 tsps water



Summary

Yield: 50

Source: Mangione's
Bakery on Norton
Street???

Prep Time: 15 minutes

Category: Cookies & Bars

Cuisine: Italian

Chocolate Whiskey Cookies (Italian Meatball Cookies)

Instructions

Cream shortening with sugar.

Add milk and whiskey and mix well.

Add rest of dry ingredients.

Then add nuts and chips.

If dough is hard, add a little more whiskey.

Drop by teaspoon on lightly greased or parchment lined pan.

Bake at 350° for 12-15 minutes.

Cool and glaze.

Place glaze mixture in a large bowl and mix.

Place cooled cookies in same bowl and toss cookies to coat with glaze, using a rubber spatula.

Dump cookies on sheet of wax paper or cookie drying rack and turn each one right side up and let glaze dry.

Chocolate Whiskey Cookies (Italian Meatball Cookies)

Notes

I always use a cookie scoop, sometimes called an ice cream scoop, to make sure the cookies are uniform. You'll need to roll the cookies after scooping them to make sure they finish up like meatballs.

With a medium scoop, the yield is 90 cookies. Remember: roll the cookies by hand to smooth them out when you use a scoop.