



Toffee Coffee Cookie Christmas

The Coffee Break That Became a Cookie

I was having a sleepy afternoon. My coffee had gone cold. So I stirred a spoonful of instant coffee right into my cookie dough. I thought, why not? The kitchen smelled like a bakery and a café all at once. I still laugh at that.

My grandson walked in and said, “Grandma, are we having coffee or cookies?” I said, “Both, dear.” That was the first batch of these. They matter because little kitchen experiments can become new family traditions. What’s your favorite “accidental” recipe?

Why Melting the Butter is a Secret

This recipe uses melted butter. It mixes into the sugar so easily. You

don't need a fancy mixer. Just a bowl and a whisk. Your arms get a little workout. That's okay.

Melted butter makes the cookies chewy in the middle. It also gives them those lovely crispy edges. *Fun fact: that instant espresso powder won't make the cookies taste like a bitter drink. It just gives a warm, cozy coffee flavor. Doesn't that smell amazing already?

The Sweet Little Crunch

Now for the toffee bits. They are the happy surprise in every bite. When you fold them in, be gentle. You want them dotted throughout the dough.

In the oven, those bits get soft and sticky. Then they cool into a tiny, buttery crunch. It matters because texture is just as important as taste. A soft cookie with a little crunch is pure joy. Do you prefer your cookies chewy, crunchy, or cakey?

Baking With Your Eyes and Nose

The instructions say to bake for about 16 minutes. But ovens can be tricky. I set my timer for 14 minutes and watch. Your kitchen will tell you when they're close.

The edges will look set. The centers will still look soft and puffy. That's perfect. They keep cooking on the hot tray after you take them out. Let them rest there for 10 minutes. This patience gives you the perfect cookie.

A Cookie for Sharing

These cookies are best shared. Wrap a few in a napkin for a friend. Leave them on a plate for your family. The smell alone will bring everyone to the kitchen.

Food made with a simple, happy heart always tastes better. That's the real lesson. It's not just flour and sugar. It's a little moment of warmth you made. Will you make these for a special someone this week?

See also Holiday Creme Brulee Noel

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	2 cups (10 ounces/283 grams)	
Baking soda	$\frac{3}{4}$ teaspoon	
Salt	$\frac{1}{2}$ teaspoon	
Instant espresso powder	2 tablespoons	
Hot water	1 tablespoon	For dissolving espresso
Unsalted butter, melted	10 tablespoons	
Sugar	1 $\frac{1}{4}$ cups (8 $\frac{3}{4}$ ounces/248 grams)	
Large eggs	2	
Vanilla extract	1 teaspoon	
Toffee bits	$\frac{3}{4}$ cup	



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Instructions

Step 1: First, get your oven ready. Move your racks to the upper and lower middle spots. Heat the oven to 350 degrees. Line two baking sheets with parchment paper. Now, grab a bowl for your dry stuff. Whisk the flour, baking soda, and salt together. This makes sure everything gets mixed in nicely later.

Step 2: In a bigger bowl, mix the espresso powder with hot water. Whisk until it's all dissolved. It smells so rich already! Then, whisk in the melted butter and sugar. Finally, whisk in the eggs and vanilla. You'll have a lovely, smooth, dark mixture. (Tip: Let the melted butter cool just a bit so it doesn't cook the eggs!)

Step 3: Time to bring it all together. Gently stir the flour mixture into your wet ingredients. Use a spatula and go slow. A soft dough will form. Now, fold in those delicious toffee bits. Try not to eat all the bits straight from the bag! What's your favorite cookie add-in? Share below!

Step 4: Scoop the dough with a tablespoon. Roll two-tablespoon-sized balls in your hands. Place them on your sheets, two inches apart. They need room to grow! I still laugh at the time I crowded them. We got one giant, flat cookie sheet!

Step 5: Bake your cookies for about 16 minutes. Switch and rotate the sheets halfway. You'll know they're done when the edges are set. The centers will still look soft and puffy. Let them cool on the sheets for 10 minutes. This is the hardest part—waiting! Enjoy them warm, or let them cool completely.

Creative Twists

These cookies are wonderful as they are. But sometimes, a little change is fun! Here are three easy twists for your next batch. **Swap the toffee bits for chocolate-covered coffee beans.** You get a wonderful crunch and extra coffee flavor. **Add a pinch of cinnamon to the dry ingredients.** It gives a cozy, warm feeling. **Drizzle cooled cookies with a simple vanilla glaze.** It makes them look so fancy. Which one would you try first? Comment below!

See also Festive Chickpea Salad with Fennel and Peppery Greens

Serving & Pairing Ideas

These cookies are a treat all on their own. For something special, serve them on a pretty plate. A little dusting of powdered sugar looks like snow. They're also wonderful with a scoop of vanilla ice cream. The warm cookie and cold cream is magic. For a drink, a glass of cold milk is always perfect. For the grown-ups, a small glass of bourbon or whiskey is a nice match. The flavors dance together so well. Which would you choose tonight?



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Keeping Your Cookies Cozy

These cookies stay happy in a tin for a week. Just layer them with parchment paper. For longer naps, freeze the dough balls on a tray.

Once frozen, pop them into a bag. You can bake them straight from the freezer. Just add a minute or two to the bake time.

I once baked a whole batch for a snowed-in weekend. Having dough ready felt like a magic trick. Batch cooking gives you a sweet treat anytime.

It turns a big task into little moments of joy. Have you ever tried storing it this way? Share below!

Cookie Troubles and Simple Fixes

First, if your cookies spread too much, your butter was too warm. Let melted butter cool a bit before mixing. This helps the cookies keep their perfect shape.

Second, a bitter taste means the espresso wasn't fully dissolved. Whisk it with the hot water until it's smooth like syrup. I remember when I rushed this step once.

The flavor was much too strong. Getting this right makes the coffee flavor rich, not harsh. Third, if cookies are too cakey, you might have over-mixed the dough.

Stir just until you see no more dry flour. Gentle mixing keeps them tender and chewy. Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Can I make these gluten-free?

A: Yes! Use a good gluten-free flour blend. The one that says “1-to-1” on the bag works best.

See also [Perfectly Roasted Holiday Turkey](#)

Q: How far ahead can I make the dough?

A: You can keep it in the fridge for three days. The flavors get even better as they wait.

Q: What can I use instead of toffee bits?

A: Chocolate chips are a lovely swap. Chopped walnuts would be nice and crunchy too.

Q: Can I make a half batch?

A: Absolutely. Just divide all the ingredients in half. It’s perfect for a smaller, quieter baking day.

Q: Any special tip for extra flavor?

A: A tiny pinch of cinnamon is my secret. It whispers “holidays” without shouting. Which tip will you try first?

Fun fact: The toffee bits get extra chewy when the cookies are still warm.

From My Kitchen to Yours

I hope your kitchen fills with the smell of coffee and sugar. It is one of my favorite winter scents. Baking is about sharing warmth and making memories.

I would love to hear about your baking adventure. Have you tried this recipe? Tell me all about it in the comments below.

Happy cooking!

—Elowen Thorn.



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[Print Recipe](#)

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Author: Elowen Thorn

Cooking Method: [Baking](#)

Cuisine: [American](#)

Courses: [Dessert](#)



Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **16 minutes**

Rest time: **10 minutes**

Total time: **41 minutes**



Servings: **24 servings**

Calories: **150 kcal**

Best Season: **Summer**

Description

Coffee Toffee Cookies

Ingredients

- ☐ 2 cups (10 ounces/283 grams) all-purpose flour
- ☐ $\frac{3}{4}$ teaspoon baking soda
- ☐ $\frac{1}{2}$ teaspoon salt
- ☐ 2 tablespoons instant espresso powder
- ☐ 1 tablespoon hot water
- ☐ 10 tablespoons unsalted butter, melted
- ☐ 1 $\frac{1}{4}$ cups (8 $\frac{3}{4}$ ounces/248 grams) sugar
- ☐ 2 large eggs
- ☐ 1 teaspoon vanilla extract
- ☐ $\frac{3}{4}$ cup toffee bits

Instructions

1. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Line 2 baking sheets with parchment paper. Whisk flour, baking soda, and salt together in bowl.
2. Whisk espresso powder and water in large bowl until espresso dissolves, then whisk in melted butter and sugar until incorporated. Whisk in eggs and vanilla until smooth. Using rubber spatula, gently stir in flour mixture until soft dough forms; fold in toffee bits.
3. Working with 2 tablespoons dough at a time, roll into balls and space them 2 inches apart on prepared sheets. Bake until edges are set but centers are still soft and puffy, about 16 minutes, switching and rotating sheets halfway through baking. Let cookies cool on sheets for 10 minutes. Serve warm or transfer to wire rack and let cool completely before serving.

Notes

[View Nutritional Information](#)

Keywords: Toffee, Coffee, Cookie, Christmas, Cookies