



Chocolate Spice Balls

3 cups flour	2 teaspoons baking powder
1 teaspoons ground cinnamon	1/2 cup strong coffee
2 eggs	1 tablespoons vanilla
1/4 cup cocoa	3/4 cup ground walnuts
1 teaspoons ground cloves	6 ounces soft margarine or
1 1/2 cups granulated sugar	butter

Cream margarine or butter with sugar until light and creamy. Add eggs, vanilla and coffee slowly mixing well. Add dry ingredients and spices a little at a time until dough is blended well. If it becomes too stiff while adding dry ingredients, remove from mixer and knead by hand until dough is well blended. Roll into small balls and place on lightly greased cookie sheet.

Bake in preheated 350 degree oven for about 10-12 minutes. Allow to cool. *HERE'S A TIP...*cookies can be made and frozen in tupperware at this point and then frosted as you need them.

FROSTING....

2 cups Hershey's unsweetened cocoa, 1/2 cup powdered sugar, strong coffee. Add coffee to cocoa a little at a time until frosting has the proper consistency. Dip cookies into frosting and place on rack to cool.