

# Chocolate Shortbread Cookies

**Prep Time:** 1 hour 30 minutes    **Cook Time:** 15 minutes

**Total Time:** 1 hour 45 minutes

I admire shortbread cookies for their creative potential. This is something I came up with yesterday. They are easy to make and satisfy the sweet tooth nicely. This recipe is very similar to my earlier post on shortbread cookies with raspberry preserves ; YUMM! Cost to Make: \$2 to \$3 Servings: Makes about 35 individual cookies

**Author:** Natasha of NatashasKitchen.com

**Skill Level:** Easy

**Cost to Make:** \$2-\$3

**Servings:** 35 cookies



## Ingredients

- 1 3/4 cups **all-purpose flour**
- 1/2 cup granulated sugar
- 1 1/2 sticks, 12 tbsp unsalted butter, at room temperature
- 1/2 tsp **pure vanilla extract**
- 1 Pinch **salt**
- 1 cup **semi-sweet chocolate chips**

## Instructions

**Preheat Oven to 350°F.**

1. In the bowl of an electric mixer with the paddle attachment, cream together the butter and sugar until they are combined. Scrape down the bowl as necessary. Add the vanilla.
2. In a separate bowl, mix together flour and salt and add it to the sugar/butter mixture. Mix on low speed until the dough starts to come together.
3. Place dough on a lightly floured surface and shape into a disk. Wrap in plastic and refrigerate about 30 minutes.
4. Use 1/2 of the dough at a time, keeping the second half refrigerated. On a floured surface, roll the dough out about 1/8" thick.
5. Use cookie cutters to stamp out your cookies. Have a sharp spatula or food scraper on hand to pick up the cookies easier.
6. Place all cookies on an ungreased baking sheet and bake for 12 to 15 minutes, or until the edges begin to brown.
7. Let cookies cool to room temperature, or you can refrigerate them.
8. Melt 1 cup semi-sweet chocolate chips in the microwave or stove top according to package instructions.
9. Use a butter knife to cover half of each cookie top with chocolate. Refrigerate them at least 30 minutes, or until the chocolate hardens. Once the chocolate hardens, you can stack them in Tupperware and refrigerate for a few days.

## Recipe Notes

You can add some ground nuts to the batter and have what are called "linzer" cookies.

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