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Sailu's Kitchen

"Recipes from an Indian kitchen with a focus on Andhra cuisine. My blog is a humble attempt to preserve our culinary heritage and document traditional recipes"



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Espresso Chocolate Shortbread Cookies



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Espresso Chocolate Shortbread Cookies



Espresso Shortbread Cookies

Christmas is almost here. Are you gearing up to whip up some baked goodies for family and friends this holiday season? I thought I will share a couple of [cookie](#) and [cake recipes](#) for the benefit of those looking out for [Christmas baking recipes](#). I will start with a simple yet addictive [shortbread cookie](#) that I have made from Dorie Greenspan's baking book "Baking: From my home to yours". It has chocolate and coffee in it. Can one go wrong with this match made in heaven? Yes, espresso chocolate shortbread cookies get extra points for having coffee that makes a perfect balance with chocolate.



Shortbread cookie dough refrigerated ~ Shortbread cookies ready for baking

The flavor of coffee in the shortbread deepens after a day or two. One of the **best cookies** I have had in a long time and and there is nothing I would suggest changing about this recipe, except, include a dash of salt and increase the amount of powdered sugar slightly. The **cookies** might appear underbaked as they do not

change too much color, so do not overbake as the texture of the shortbread will be affected. You want a delicate soft texture. Look at the underside of the baked cookie and if it has a nice golden shade, its done.



Espresso Chocolate Shortbread Cookies

Dorie Greenspan's espresso chocolate shortbread cookie recipe is a winner and should make it to your list of Christmas baking gift ideas. They are addictive and taste great with a cup of coffee.

Espresso Chocolate Shortbread Cookies Recipe

Prep time: 30 min

Cook time: 20 min

Yield: 24

Main Ingredients: flour butter espresso

Ingredients

- Instant coffee powder - 1 1/2 tsps (I used Indian brand) OR 1 tbsp instant espresso powder
- Boiling water - 1 tbsp
- Butter - 1 cup, unsalted, softened and at room temperature
- Confectioners' sugar - 3/4 cup (original recipe calls for 2/3 cup) powdered sugar
- Vanilla extract - 1/2 tsp
- All purpose flour - 2 cups (I used maida)
- Mini chocolate chips - 3/4 cup OR finely chopped bittersweet chocolate
- Salt - 1/4 tsp (not in the original recipe)

Method

1. In a small bowl, mix the hot boiling water with instant coffee powder. Mix well and set aside to cool.
2. In a large bowl, beat the butter and powdered sugar for 3 minutes or until the mixture is smooth. Add vanilla extract and espresso mixture and beat till well combined.
3. Add the flour and on low speed beat till there is no trace of flour. Do not over mix it. Using a spatula, fold in the mini chocolate chips.
4. Transfer the soft dough to a large zipper-lock bag. Place the bag on your work surface and do not seal the bag. Take a rolling pin and roll the dough into a large rectangle (9"X10 1/2") that's 1/4" thick. Seal the bag while pressing out as much air as possible and refrigerate the dough for at least 2 hrs or for up to 2 days.
5. Preheat oven to 160C and place the rack in the middle of the oven. Line two baking sheets with parchment or aluminum foil.
6. Remove the zipper lock bag from the fridge and place on a cutting board and slit it open. Turn the firm dough out onto the board and cut out any shape of your choice using a cookie cutter or use a knife to cut into squares. Transfer the unbaked cookies to the baking sheets and bake them for 20 mins. The shortbreads will not change much color and will appear pale. Transfer the cookies to a cooling rack and bring them to room temperature before serving.

Tips

- You can dust the cookies with powdered sugar while the cookies are warm.
- Dorie says that the cookies can be packed airtight and kept at room temperature for 2 days or frozen up to 2 months. If freezing, do not dust them with confectioners' sugar which gets gloopy in the freezer.
- Dorie suggests to carefully prick each cookie twice with a fork, gently pushing the tines through the cookies until they hit the sheet. I omit this step.



Espresso chocolate shortbread cookies recipe is an easy to make shortbread that can be as part of your Christmas baking gift ideas. Best shortbread recipe!



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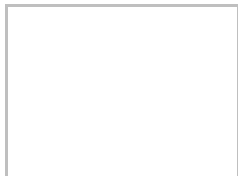
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