



Shortbread Christmas Cookies

INGREDIENTS: (makes 24-30 cookies)

1 cup unsalted butter (at room temperature)

3/4 cup powdered sugar

1 tablespoon vanilla

2 cups flour

1 teaspoons baking powder

About 16 oz of dark chocolate wafers.

Edible gold dusting powder

DIRECTIONS:

Place butter and sugar into a mixing bowl and using a mixer, beat until light and fluffy.

Add vanilla and mix until well combined.

Add flour and baking powder to butter/sugar mixture and beat on low speed until incorporated well (don't over-beat this).

Use clean hands to form this into a ball. Wrap in plastic wrap and refrigerate for at least 30 minutes.

While dough is chilling, make chocolate toppers.

Melt chocolate wafers in the microwave in 30 second increments, mixing in between until melted and smooth.

Spoon into a large zip-top bag and seal it well.

Place mold on a cookie sheet to keep it flat and easy to move.

Carefully pipe chocolate into molds, filling them up to the top and then tap entire cookie sheet on counter to remove bubbles.

Freeze for 5-8 minutes until they can be peeled out of the molds. Repeat until you have about 24-30 toppers.

Squeeze extra chocolate back into a small bowl and set aside.

Set toppers aside, and cut/bake cookies.

Preheat oven to 350 F degrees.



Shortbread Christmas Cookies (cont.)

Remove dough from refrigerator and roll out on a floured countertop. Cut into rectangles.

Place on a cookie sheet that has parchment paper laid on top.

Bake at 350F degrees for 10-12 minutes.

Slide parchment paper (with cookies on top) off baking sheet and onto a clean counter.

Cool completely.

Assemble cookies.

Re-heat the extra chocolate you set aside from earlier, using instructions given earlier for melting.

Use a knife to spread melted chocolate onto the back of a chocolate topper, and gently place it on top of a cooled cookie. (I used gloves to handle the chocolate so I wouldn't leave fingerprints on it!)

Allow topper to harden- sticking it firmly to the top of the cookie.

Use a food-grade brush to gently brush gold dusting powder over each chocolate piece. You can skip this step-- but the wow factor increases A LOT with this touch of gold glitter!!!

Enjoy!!!!