

Dark Chocolate Drizzled Espresso Shortbread

Poetry & Pies

prep time: 10-15 minutes

bake time: 10-15 minutes (depending on size of cookie)

total time: 30 minutes

servings: 30-40 cookies



Ingredients

- 2 cups (272g) flour, spooned and leveled then sifted
- ¼ teaspoon (2g) finely ground sea salt
- 1 cup (227g) unsalted European style butter, softened
- ⅔ cup (87g) powdered sugar
- 1 tablespoon (13g) vanilla extract
- 1 teaspoon (3g) good quality [instant espresso](#) or [instant coffee](#)
- 6 ounces (170g or 1 cup) dark chocolate chips or chopped dark baking chocolate

Instructions

1. Preheat oven to 350F/175C. Prepare your baking pan/sheet. Line a [baking sheet](#) with [parchment](#) or a [silicone mat](#). You could also line an [8x8 pan](#) with a strip of [parchment](#) that overhangs off two sides (trim it one direction to be the width of the pan), but be sure to score the immediately after baking then cut fully once cooled.
2. In a small bowl, whisk together flour and espresso powder. Set aside.
3. In a medium bowl (or the bowl of a stand mixer--I couldn't use mine because it does best with larger quantities), whip the butter with a handheld electric mixer on high until creamed, about 30 seconds. Add the sugar and mix on high

until light and fluffy, about 1 minute. Add vanilla extract and salt then mix, starting on low then increasing to high to fully incorporate.

4. Scrape the bowl then sift in the flour and mix on low until fully incorporated, scraping the bowl if necessary. It will be crumbly at first then will suddenly start to stick to the beaters and pull away from the sides of the bowl. At this point, stop mixing.
5. Optional: you could chill the dough for 1 hour or overnight at this point, to make rolling easier. Otherwise, use some flour as you roll these out to prevent sticking.
6. Roll to about $\frac{1}{4}$ inch thick. Cut into desired shape (circles or rectangles are easiest). Roll the scraps back out and cut again. Once you have just a small amount of scraps, you can actually shape those by hand, if you don't mind a few roughly shaped cookies. Note: if you'd like to use an 8x8 pan instead, you'll simply press the dough evenly into the pan.
7. Bake 10-12 minutes for rolled cookies or 15-20 minutes for bar cookies. For bars, gently score (outline your cuts) as soon as you remove them from the oven. Once completely cooled, cut again along your previous lines. For both styles, let cool on the pan for 5-10 minutes then lift the parchment and remove the cookies to a cooling rack until completely cool.
8. While cookies cool, melt your chocolate. You can use the microwave at half power in 30 second increments or a double boiler (which for me is just a heatproof bowl set over a saucepan with 1" of simmering water over low heat). With a double boiler, stir constantly until the chocolate is mostly melted then remove from heat and stir until smooth.
9. Pour melted chocolate into an unopened piping bag (lining a tall glass with the bag makes this easier). Snip a small opening (about $\frac{1}{8}$ inch) off the end of the bag. Drizzle cooled shortbread (either on the cooling rack or on a lined cookie sheet). Be swift with your motions to get smooth lines. If the chocolate is too hot to hold the bag, wrap in a kitchen towel.
10. Let the chocolate cool completely before serving.

Enjoy! Cookies will last in an airtight container for 3-5 days.