

Vanilla Bean White Chocolate Shortbread

Poetry & Pies

prep time: 10-15 minutes

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

total time: 30 minutes

servings: 20-30 cookies



Ingredients

- 2 cups (272g) flour, spooned and leveled then sifted
- ¼ teaspoon (2g) finely ground sea salt (omit if using salted butter)
- 1 cup (227g) unsalted European style butter, softened
- ⅔ cup (87g) powdered sugar
- 1 tablespoon (21g) [vanilla bean paste](#)
- 6 ounces (170g or 1 cup) [white chocolate chips](#) (or [white candy melts](#))
- [gold sanding sugar](#)
- [star cookie cutters](#)

Instructions

1. Preheat oven to 350F/175C. Prepare your baking pan/sheet. Line a [baking sheet](#) with [parchment](#) or a [silicone mat](#).
2. In a small bowl, whisk together flour and salt. 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 bean paste 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 ¼ inch (or slightly less) thick. Cut into stars. Roll the scraps back out and cut again. Once you have just a small amount of scraps, you can shape that into a couple round cookies.
7. Bake 10-12 minutes (up to 15 for larger cookies), until the edges just begin to turn golden. Let cool on the pan for 5-10 minutes then remove the cookies to a [wire rack](#) until completely cool.
8. While cookies cool, melt your white 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 white chocolate is mostly melted then remove from heat and stir until smooth.
9. Either gently dip half of a cookie (just the top side—it may break if you try to dip the whole cookie) into the melted white chocolate or drizzle some on each cookie. Sprinkle immediately with gold sanding sugar.
10. Let the white chocolate cool completely before serving.

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