

## Chocolate Dipped Three-Citrus Shortbread

Yield: 4 dozen

350°F

18 minutes

2 baking sheets, lined with parchment paper

#70 scoop size

1-1/2 cups	unsalted butter, softened
1 cup	granulated sugar
4 cups	all-purpose flour
2 tbsp	lemon zest
1 tbsp	orange zest
1/2 tbsp	lime zest
6 oz	semi-sweet chocolate, melted

1. In a mixer with a paddle attachment, blend butter until creamy, on medium speed. Gradually add sugar and continue beating until fluffy, about 5 minutes.
2. Add flour and mix until well blended. Take off of mixer and fold in zests by hand. Scoop with a small truffle type scoop (size #70 or #100). Press dough rounds down with the palm of your hand.
3. Bake until light brown, about 16 to 20 minutes. Cool on a rack.
4. Dip one side into melted chocolate, swirl chocolate on top of the baked cookies or sandwich two cookies with Cream Cheese Filling. Place on a baking sheet to firm up.