



Chocolate Chip Shortbread Cookies

Yield: about 6-dozen
Preheat oven to 350°F
2 baking sheets lined with parchment paper.

A shortbread cookie should crumble when you bite into it. All over yourself! This cookie I created because I didn't have any eggs.

1-pound	unsalted European butter (Plugra, Irish etc), room temperature
1/2 cup	granulated sugar
2 tsp	pure vanilla extract
4-1/2 cups	all-purpose flour
1/2 tsp	sea salt
12 ozs	chocolate chunks (bittersweet or semisweet)
1 cup	course sugar

1. In mixing bowl fitted with paddle attachment blend butter, sugar and vanilla. Mix until creamy, about 3 minutes.
2. On low speed, add flour and salt, mixing just to combine.
3. Add chocolate chips.
4. Place into two "logs" with parchment paper and wrap up like a sausage, placing in refrigerator for 20 minutes to firm up.
5. Roll logs into course sugar to coat the outsides. Let the logs come to room temperate so you can slice them, about 20 minutes.
6. Slice about 1/4" thick. Place on prepared baking sheets into preheated oven. Bake until very light brown about 15 minutes.
7. Let cool completely on pan prior to removing.

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