

CHOCOLATE HOLIDAY SHORTBREAD COOKIES

(Everyday Food, December 2010)

The Cooks Next Door

1 c. unsalted butter, room temperature

3/4 c. confectioners' sugar

1 1/2 tsp. coarse salt

2 c. flour

1/3 c. cocoa powder

6 oz. finely chopped bittersweet chocolate

1/3 c. coarse or sanding sugar (optional), for decorating

In food processor, combine butter, confectioners' sugar, and salt. Process until smooth. Add flour and cocoa and pulse just until combined. Add chocolate and process until combined. Form dough into an 8-inch round or square log; wrap tightly in plastic and freeze until firm, 30 minutes (or up to 1 month).

Preheat oven to 350 with racks in upper and lower thirds. Cut dough into 1/4 inch thick slices. Dip edges in sugar if desired and transfer to two parchment-lined baking sheets. Bake until cookies are golden brown around edges. 15-18 minutes, rotating sheets halfway through. Let cookies cool 5 minutes on sheets. Transfer to wire rack to cool completely. Wrap cookies tightly with plastic and keep at room temperature up to 1 week.