



THE J.M. SMUCKER CO.

Chocolate Dipped Shortbread Bliss

This simple-to-make recipe only has five ingredients, but the results will make you look like a master baker!

Prep Time Cook Time Serves Difficulty

45 mins 20 mins 54 N/A

Ingredients

- **Cookies:**

- 2 cups (500 mL) unsalted butter, softened
- 1 1/2 cups (375 mL) packed dark brown sugar
- 1 tsp (5 mL) pure vanilla extract
- 2 3/4 cups (675 mL) **Five Roses® All Purpose Flour**

All Purpose Bleached White Flour

- 3/4 cup (175 mL) unsweetened cocoa powder

- **Dipping Chocolate:**

- 1 1/2 cups (375 mL) semi-sweet chocolate chips, melted

Directions

Step 1:

Preheat oven to 325°F (160°C). Line baking sheets with parchment paper.

Step 2:

Cookies: Cream butter, sugar and vanilla, 1 to 2 minutes. Add flour, cocoa powder and mix on low speed, scraping the bowl frequently, until dough comes together.

Step 3:

On a lightly floured surface, divide dough into 4 pieces. Roll each piece to a 1/4" (5 mm) thickness. Using a 2" (5 cm) cookie cutter, cut out shapes as close to one another as possible. Gather up scraps and repeat with remaining dough. Arrange cookies on prepared baking sheets.

Step 4:

Bake in preheated oven 18-20 minutes. Cool on racks 30 minutes before dipping cookies in chocolate.

Step 5:

Dipping: Set a sheet of parchment or waxed paper on work surface. Pour melted chocolate into a 2 cup (500 mL) measuring cup. Dip half of each cookie into chocolate, shaking off excess chocolate into cup. Set dipped cookies on parchment paper to harden. If pressed for time, place cookies in refrigerator to set chocolate faster.

Feeling creative? Try drizzling cookies with melted semi-sweet, milk, or white chocolate.

Let your kids be imaginative by choosing cookie cutter shapes and decorations to help make their very own creations.

Images

