

# Chocolate Hazelnut Shortbread

**Prep Time:** 15 minutes

**Cook Time:** 25 minutes

2 C all-purpose flour  
1/2 C cocoa powder  
1 C unsalted butter, softened  
1/2 C sugar

1/4 C brewed Hazelnut tea, cooled  
1/2 C chopped hazelnuts  
1 † vanilla extract  
1/4 † salt

**Prepare the dough:** Preheat the oven to 350°F. In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the brewed tea and vanilla extract.

**Combine the dry ingredients:** In a separate bowl, whisk together the flour, cocoa powder, and salt. Gradually add the dry ingredients to the wet mixture, mixing until just combined. Fold in the chopped hazelnuts.

**Shape and bake:** Press the dough into a parchment-lined 9x13-inch baking pan. Use a fork to prick the dough all over. Bake for 20-25 minutes, or until the edges are lightly golden.

**Cool and serve:** Let the shortbread cool completely in the pan before cutting into squares. Enjoy with a cup of tea or coffee.