

# Toblerone Shortbread Cookies



**Servings: 24**

**Yield: 2 dozen**

*1 cup unsalted butter, softened*

*1/2 cup sugar*

*1 3/4 cups all-purpose flour*

*1/4 cup cornstarch*

*100 grams Toblerone, chopped*

Pre-heat the oven to 350°F.

In a bowl cream together the unsalted butter and sugar until fluffy.

Add in the all-purpose flour, cornstarch, and chopped up Toblerone. Mix until the dough comes together.

On a cookie sheet lined with parchment paper drop the dough by tablespoonfuls 1-inch apart.

Bake for 20-25 minutes or until lightly brown around the edges.

Cool completely on a wire cooling rack.

Serve

---

Per Serving (excluding unknown items): 142 Calories; 9g Fat (55.4% calories from fat); 1g Protein; 15g Carbohydrate; trace Dietary Fiber; 21mg Cholesterol; 4mg Sodium; 7g Total Sugars; 0mcg Vitamin D; 9mg Calcium; trace Iron; 23mg Potassium; 18mg Phosphorus. Exchanges: .