



Chocolate Shortbread Cookie Recipe

1 ½ Cups Butter, Softened
1 Cup Powdered Sugar
1 Tbsp Vanilla Extract
3 Cups Flour
6 Tbsp Baking Cocoa

Cream the butter and the vanilla. Then gradually add powdered sugar, beat well. Mix flour, cocoa and salt together and slowly add to mixture. Combine thoroughly. Take half of dough and roll out between 2 sheets of parchment paper to 3/8" thickness using dowel rods to ensure conformity. Repeat process with second half of dough. Place rolled out dough (still in parchment paper) on a baking sheet. Place baking sheet into refrigerator and chill for 3 hours. Once dough is chilled and stiff, preheat oven to 375°. Lined baking sheet with parchment paper. Cut out cookie shapes using cutters and place on parchment paper. Bake cookies for 7 to 8 minutes not quite letting the edges brown. Take out of oven and let cool for 2 minutes before removing from baking sheet and placing on cooling rack. Once cookies are cooled and sat overnight they will be ready to be iced without leaching oil into the icing.