

Chili Chocolate Shortbread

A twist on the classic Shortbread cookie.

1 lb (454 gm) block of butter (room temperature- recommend leaving out of refrigerator over night.)
1 cup Regular granulated sugar
3/4 cup Rice flour
2 ¼ cup Regular flour
1 (50gm)pouch Amigas Chili Chocolate

Pre heat oven to 350F.

In bowl break down butter with fork and mix in sugar. In a second bowl mix both flours & the full Chili Chocolate pouch.

Add ½ to the butter, sugar and mix in. Continue to add the remaining dry mix and as it gets more difficult to mix, use your hands to mix the ingredients. (This is key as the temperature of your hands will create the perfect consistency of dough for the shortbread.)

Once you have a soft consistency & the dough is sticking together, (add a bit more flour if necessary but not much), spread out on your cookie pan, pressing into the corners and using a floured roller to even it out.

Use a sharp thin knife, (I use my husbands filleting knife.. clean of course) and score (pattern, don't go deep) the tray of dough in lines creating a shortbreads of ¾ inch width and 1 ½ to 2' in length.

Using a fork, poke the tops of the whole tray (don't go deep).

Sprinkle 2 – 3 Tablespoons of granulated sugar on the top.

Bake for 10 minutes at 350 F and then reduce heat to 295 F and bake for another 20 – 25 minutes, till dough is baked.

Remove from heat. Let sit for approx. an hour, then finish off by cutting along the scored lines.

Remove from tray and let cool.

Wrap in parchment paper to store.

