



Noreen's Kitchen

Coffee Shortbread Cookies

Ingredients

2 sticks butter softened
1 cup powdered sugar
2 cups all purpose flour
1/2 teaspoon salt

3 tablespoons finely ground coffee, divided
(not instant)
1 teaspoon vanilla extract
4 ounces white chocolate for melting

Step by Step Instructions

Preheat oven to 325 degrees

Cream butter and sugar together until light and fluffy.

Add flour, salt, 1 tablespoon ground coffee and vanilla.

Blend until the mixture is smooth and can hold together when gathered into a ball.

Prepare a 1x13 quarter sheet pan or a brownie pan by spraying with cooking oil spray and lining with parchment and spraying the parchment as well.

Sprinkle 2 tablespoons (or as much is your preference up to 2 tablespoons) onto the parchment paper lined pan. Spread evenly.

Press the shortbread dough into the pan, to cover the entire surface of the pan making sure the dough is as even as possible.

Pierce the entire surface of the dough with a fork. This is called "docking" the dough and will help the steam to release from the cookie.

Bake for 20 minutes or just until the edges begin to turn a light brown.

Remove from oven and cut the dough, while still in the pan into the shape cookies you want. I cut mine into bar shapes. Do not remove the cookies from the pan.

Return to the oven and continue to bake for an additional 10 minutes.

Remove from oven and allow to cool completely before removing from pan.

Melt white chocolate using a double boiler or in the microwave on 30 second bursts.

Add 1 teaspoon of ground coffee to the white chocolate and stir well.

Dip cookies as desired into the chocolate mixture.

Place on a parchment sheet to dry until set. You can place in the refrigerator to do this more quickly.

Store cookies in an airtight container for up to 1 week to keep fresh.