

## Coffee Chocolate-Chip Shortbread Cookies | bites out of life

Recipe from Dorie Greenspan by way of [Smitten Kitchen](#)

Yield: 50 1-inch square cookies

- 2 sticks unsalted butter
- 2/3 cup confectioner's sugar
- 1/2 teaspoon pure vanilla extract
- 2 tablespoons strong brewed coffee
- 2 cups all-purpose flour
- 4 ounces unsweetened baking chocolate
- 1 gallon-sized Ziploc bag



- 1) Beat the butter and powdered sugar to a creamy, smooth consistency with an electric mixer. Add the vanilla and coffee and mix until incorporated.
- 2) Add the flour in batches and use your hands to mix only until the flour is incorporated. Fold in the chocolate. Work the dough as little as possible.
- 3) Transfer the dough to a gallon-sized Ziploc bag. With the top open, roll the dough to fill the bag. It will be about a 1/4-inch thick. While rolling, turn the bag occasionally and lift up the plastic so that the dough doesn't crease. Once the dough is rolled to the shape of the bag, seal it and freeze for at least 2 hours. It can be frozen for up to 2 days.
- 4) After the dough is chilled, cut the Ziploc bag open and place the dough on a cutting board. Using a sharp knife, cut 1-inch square cookies. Place the cookies on lined baking sheets and prick holes into them with a fork, pressing until the fork hits the sheet (this prevents the cookies from puffing up). The cookies may break a bit, but just push the pieces back together.
- 5) Bake at 325°F for 20 minutes, until the cookies are set. They will be very pale. Let them cool completely before tasting.

From: <http://www.bitesoutoflife.com/2010/12/21/coffee-chocolate-chip-shortbread-cookies/>