

Espresso Chocolate Dipped Shortbread Snowflake Cookies

Adapted from Ina Garten's Shortbread Hearts Recipe:

Ingredients

- 3/4 pound unsalted butter at room temperature
- 1 cup sugar
- 1 teaspoon pure vanilla extract
- 2 Tbsp instant coffee
- 1 Tbsp hot water
- 3 1/2 cups flour
- 1/4 teaspoon kosher salt
- 500 grams bittersweet chocolate, roughly chopped
- Wasabi salt to top, optional

Directions

Preheat the oven to 350 degrees F.

In a small bowl, combine the instant coffee and water, combine until all crystals are dissolved. In the bowl of an electric mixer with the paddle attachment, cream together the butter and 1 cup of sugar until they are just combined. Add the vanilla.

In a medium bowl, sift together the flour and salt; then add them to the butter-and-sugar mixture. Mix on low speed until the dough starts to come together. Dump onto a surface dusted with flour and roll shape into a flat disk. Wrap in plastic and chill for 30 minutes.

Roll the dough 1/2-inch thick and cut with a 2-inch snowflake-shaped cutter. Place the snowflakes on an ungreased sheet pan – place in fridge to chill – this will help the cookie retain its crisp edges. Bake for 20 to 25 minutes, until the edges begin to brown. Allow to cool to room temperature.

Melt chopped chocolate over a water bath. Once nice and smooth (achieved with a whisk), dip each cookie into the melted chocolate, place on a cookie rack to set.

Once the chocolate has cooled, but not fully set, add a small sprinkle of wasabi salt.

Cheers,

Shannon

[Bakergirl Creations](#)

via [Jackie Connelly Photography ~ blog](#)