

Toblerone Shortbread Cookies

This recipe comes from The Food Network Baker Anna Olsen. These cookies freeze very well.

Makes 28 cookies

1 cup unsalted butter, room temperature
½ cup + 2 tablespoons icing sugar
¼ cup cornstarch or rice flour
1 ½ cups all-purpose flour
½ teaspoon salt
1 teaspoon vanilla extract
10 ounces of toblerone chocolate bar, chopped into ¼ inch chunks

1. Preheat oven to 350 ° F.
2. Beat butter until light and fluffy. Sift in icing sugar and beat again until fluffy, scraping down sides of bowl often.
3. Sift in cornstarch or rice flour and blend in. Sift in all-purpose flour and salt and mix just until dough comes together. Dough will be soft. Mix in vanilla extract. Gently mix in toblerone chunks.
4. Using a small ice cream scoop (about 1 ½ inches across) scoop cookies onto parchment lined cookie sheet, leaving 2 inches between cookies. You should be able to fit 12 cookies on a 12 x 18 inch cookie sheet.
5. Bake on the middle rack for 9 minutes. Rotate sheet and bake another 9 minutes, until bottom of cookies are lightly browned. Remove from cookie sheet to cool on a rack.