

Salt and Serenity

Toblerone Shortbread Cookies

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

Makes 22 cookies

227 grams (1 cup) unsalted butter, room temperature

71 grams (½ cup + 2 tablespoons) icing sugar

28 grams (¼ cup) cornstarch or rice flour

200 grams (1½ cups) all-purpose flour

½ teaspoon salt

1 teaspoon vanilla extract

300 grams (3 bars) 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. Add cornstarch or rice flour and blend in. Add 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 2 Tablespoon size) scoop cookies onto parchment lined cookie sheet, leaving 2 inches between cookies. You should be able to fit 8 cookies on a 12x18 inch cookie sheet.
5. Bake on the middle rack for 7 minutes. Rotate sheet and bake another 7 minutes, until bottom of cookies are lightly browned. Remove from cookie sheet to cool on a rack. Repeat with remaining cookies.