



Chocolate Chip Shortbread Cookies

15 Portions



Easy

up to 40 Min.



Ingredients:

For the Cookies:

115 g Unsalted Butter (4 oz) softened
50 g Caster Sugar (2 oz)
175 g Plain Flour (6 oz)
about 0.5 g Salt (pinch)
2.5 ml Dr. Oetker Madagascar Vanilla Extract (½ tsp)
100 g Dr. Oetker Milk Chocolate Chips

1 Chocolate Chip Shortbread Cookies:

Preheat the oven to 180°C (160°C Fan, Gas Mark 4). Line a large baking tray with baking parchment. In a bowl, beat the butter and sugar together until soft and creamy. Add the flour, salt, Vanilla Extract and Chocolate Chips and stir into the creamed butter and sugar until the mixture forms a firm dough.

2 Turn onto a lightly floured surface and knead gently until smooth. Roll out to a thickness of 1cm (½ inch) - the mixture will be quite short. Using a 6cm (2 ¾ inch) round cutter, stamp out 10 rounds, re-rolling as necessary.

3 Arrange on the baking tray, spaced slightly apart. Prick the tops with a fork and chill for 30 minutes.

4 Bake for 15-18 minutes until lightly golden. Cool for 5 minutes then transfer to a wire rack to cool completely.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk