THE J.M. SMUCKER Co

Alpine Chocolate Shortbread

Prep Time	Cook Time	Serves	Difficulty
25 mins	25 mins	36	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 1/2 cup (125 mL) granulated sugar
- 2 cups (500 mL) Robin Hood® Original All Purpose Flour

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- 2 tbsp (30 mL) corn starch
- 8 oz (250 g) coarsely chopped chocolate, divided

Directions

Step 1:

Preheat oven to 325ºF (160ºC). Line baking sheets with parchment paper.

Step 2:

Cream butter and sugar in a mixing bowl until light. Stir in flour and cornstarch. Mix well then knead dough with hands to blend in the last of the flour thoroughly and form a smooth dough. Reserve 36 pieces of chocolate. Mix remaining pieces into the dough.

Step 3:

Drop dough by tablespoonfuls (15 mL) onto prepared cookie sheets. Press chunk of reserved chocolate in centre of each.

Step 4:

Bake in preheated oven for 20 to 25 minutes or until just starting to brown around edges. Cool 5 minutes on sheet, then transfer to wire rack and cool completely.

Images

