
Espresso Shortbread Cookies

Description

The Espresso Shortbread Cookies was created by Debbie Donald, 1st place Amateur Dessert winner in the 2010 Kona Coffee Cultural Festival Recipe Contest

Total time: 1 hr Yield: 3 dozen

Ingredients

- 1 1/2 cup unsalted butter, at room temperature (¾ lbs.)
- 1 1/4 cup powdered sugar
- 1 tsp vanilla
- 1/2 tsp sea salt
- 4 Tbsp finely ground espresso-roast coffee beans (NOT instant espresso powder)
- 3 Tbsp coffee liquor
- 3 1/2 cup all-purpose flour

Prep Time: 1 hr Total Time: 1 hr

Instructions

In a large bowl, use a mixer to beat together butter and sugar until light and fluffy. Add vanilla, salt, espresso grounds, and coffee liqueur. Beat to combine. Add flour and mix until it's well blended. Then form the dough into two 1½" thick logs, cover with plastic wrap or wax paper, and chill at least 2 hours or overnight. Preheat oven to 325° F. Cut chilled dough into ¼" thick slices and lay slightly apart on ungreased cookie sheets. Bake until cookies are browned on the bottom but not the top, 15 to 20 minutes. Transfer to a rack to cool. Melt chocolate, add espresso powder and drizzle over cooled cookies.

Source:

Debbie Donald