Chocolate Dip Shortbread Squares

NIBBLEDISH CONTRIBUTOR

Ingredients

You'll need:

Wet ingredients -
4 sticks of softened butter
1 Cup of sugar
1/3 Cup of maple syrup
1 Teaspoon of vanilla extract
1 12 oz. bag of chocolate chips, divided in half

Dry ingredients -
3 2/3 Cups of all purpose flour
1/2 Cup cornstarch

Tools that you'll need are, 2 mixing bowls, an electric mixer, a whisk, a spatula, non-stick spray, 1 15×11 inch jelly roll pan, and a double boiler.

Instructions

Preheat oven at 325 degree F

Beat together the wet ingredients with an electric mixer for a good 4 minutes. In another bowl, combine the dry ingredients with a whisk. Gently stirring the dry ingredients with a whisk invites air into the mix, making a flakier cookie.

After using a spatula to form a well in the wet ingredients mixture, transfer the dry ingredients into the well and gently fold everything together. When most of the flour is incorporated, add in only half the bag of chocolate chips and fold these in as well. Don’t work the dough too much, or it will become tough.

Winston kitchen tip – taste the raw dough! Since there is no raw egg, this dough is totally fine to sneak a few bites.

In the greased pan, spread the dough evenly with your spatula. Place it in the oven and bake for 30 to 40 minutes and chill while the magic happens. Once the dough looks slightly brown and feels slightly firm, remove the pan from the oven. Allow to cool completely on a wire rack.

Once the shortbread is cool, cut in 2 to 3 inch squares. Begin melting the remaining chocolate chips in a double boiler. Continually stir the chips with a spatula and keep tabs on the water by making sure it doesn’t boil out of the pan or else your chocolate may burn.

Now comes the best part! While keeping the double boiler on a low simmer, dip each square in the melted chocolate. Place the dipped cookie on a cooling rack to harden. You can speed up the hardening process by placing the rack of cookies in the refrigerator, but these taste best at room temperature or a little warm.