

## Sticky Glazed Vanilla-Chocolate Shortbread Cookies from KellyintheKitchen

### INGREDIENTS:

for cookies:

12 tbsp (or 1 1/2 sticks) unsalted butter, softened to room temperature

2/3 cup brown sugar, plus more for sprinkling

2 large egg yolks

1 tablespoon vanilla extract

2 1/2 cups all-purpose flour

1 teaspoon baking powder

1 scant teaspoon salt

about 3 tbsp chocolate, finely chopped (I used semi-sweet)

2-3 tablespoons milk (I ended up using about 1 1/2 tbsp)

for glaze:

2 tbsp milk

about 6 heaping tbsp. powdered sugar

splash of good quality vanilla extract (you want to use the good stuff here – don't skimp)

### DIRECTIONS:

Cream the butter until it's fluffy.

Add half the brown sugar, stir it in, and scrape the sides of the bowl, and repeat with the other half. Beat in the egg yolks and the vanilla until combined.

In a separate bowl, mix together the flour, baking powder, salt, and chopped chocolate.

Stirring by hand, gently mix part of the flour into the butter and sugar, just until it combines. Add the rest of the flour, careful not to over-mix. If the dough looks too dry, add a tbsp of milk or two – you're looking for the dough to just hold together when pressed into a ball.

Turn out the dough into a cutting board or countertop and form it into a ball using your hands. Then divide the ball into 4 equal sections. Form the 4 sections into balls and then flatten them into discs. Wrap each disc in plastic wrap and refrigerate for at least half an hour.

When the dough has chilled, preheat oven to 350 F.

Take one of the discs out of the fridge. Lightly flour a flat workspace and use a rolling pin to roll out the dough out to wafer-thin thickness. With a cookie cutter, cut out the cookies and place them on a baking sheet.

Bake cookies until the edges just start to turn golden brown, about 8 minutes, depending on the size of your cookies.

Cool completely on a cooling rack before glazing.

To make the glaze, pour the milk into a small bowl and add the vanilla. Then add 4 tbsp of powdered sugar and whisk or use a fork to combine. From there, add the rest of the powdered sugar as needed until you reach the right consistency – thin, but not watery.

When the cookies have cooled, glaze them. Either drizzle the cookies in glaze, or dip each one into it. Set the cookies back on the rack to set before plating.