

Chocolate shortbread with lime (Gluten and lactose free) |

Recipe for 24 cookies



Description

Chocolate shortbread cookies with lime zests. Perfect to go along with coffee or tea.

Note

The shape you choose to give the cookies has no impact on the recipe, but keep in mind it may affect the cooking time slightly.

Ingredients

Chocolate shortbreads

- 120 Gr Soy butter
- 50 Gr Icing sugar
- 1 Unit(s) Egg
- 2 Unit(s) Egg yolk
- 2 Pinch(es) Sea salt flakes
- 0.50 Unit(s) Vanilla bean
- 0.50 Tbsp Canola oil
- 1 Zest Lime
- 50 Gr Fine cornmeal
- 90 Gr Chestnut and rice flour
- 25 Gr Cocoa powder
- 10 Gr Cornstarch

Preparation

- Preparation time **35 mins**
- Preheat your **Oven** at **340 F°**

Cookie dough

In your stand mixer, combine the soft soy butter and the icing sugar, the egg and the yolks. Scrape the vanilla bean and add the seeds as well as the sea salt, canola oil and lime zests to the bowl. Once well combined, add the dry ingredients.

Making the cookies

Prepare a baking sheet with a piece of parchment paper. Fill a pastry bag, with the socket of your choice, with the chocolate cookie dough. Make the cookies on the baking sheet, going from left to right, to make it look wavy. Once done, transfer to the oven for about 12 minutes. When you remove them from the oven, zest a lime on top of them to give a nice punch of lime flavor! Enjoy!

Bon appétit!