

Coffee covered shortbread cookies

Recipe for 12 cookies

Description

A small, but delicious, shortbread cookie with a diamond shaped pattern on top.

Note

Keep the cookies in a hermetically sealed container and they will keep for 2 weeks.

Ingredients

Shortbread cookie

- 200 Gr Softened butter
- 30 Gr Sugar
- 1 Unit(s) Egg
- 55 Gr Icing sugar
- 55 Gr Almond powder
- 195 Gr Flour

Coffee wash

- 2 Tsp Water
- 1 Unit(s) Egg
- 1 Tbsp Trablit (liquid coffee extract)

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **356 F°**
- Resting time **15 mins**

Before the class

Weigh all your ingredients

Keep your butter on the table so that it's nice and tempered (soft).

You will need:

1 Mixer

1 Rolling pin

Parchment paper

Brush + Bowl+ Fork

Paper wrap

Oven

A round cookie cutter with a diameter of bout 4 cm

Shortbread cookie

Weigh all the ingredients

Put the butter in the microwave until it's nice and soft, about 15 seconds.

Put your butter in a bowl with the sugar and mix well.

Add the egg and mix again.

PAss all your dry ingredients through a sift, add them on top of your butter and sugar mixture and

mix again.

Once your mixture is nice and homogenous, spread it on a large piece of plastic wrap and let it rest in the fridge for 4 hours.

Then, we will need to slightly mix in in our hands before being able to roll it with our rolling pin. It is always better to do this step on a floured parchment paper, so that the dough won't stick.

Roll it down to about 5mm thick. It is now ready to be brushed and glazed.

Coffee glaze

Whip all the ingredients together and, using a kitchen brush, spread the coffee glaze on top of the cookies and set the cookies in the fridge for a few minutes so the glaze can dry.

Then cut the cookies with your cookie cutter and lay them on a sheet pan with parchment paper. Cook at 360F (180C) between 8 and 16 minutes, depending on the size of your cookies.

Bon appétit!