

# 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**

### 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!**