

TURKISH COFFEE SHORTBREAD COOKIES

INGREDIENTS

1 cup cold butter, softened to room temperature

2/3 cup sugar

1/4 tsp salt

2 1/4 cups all purpose flour

2 tablespoons finely ground coffee (espresso or French roast) Use less for a more subtle effect.

1 tablespoon ground cardamom. Use less for a more subtle effect.

for the chocolate coating

8 oz bittersweet chocolate (chips, or cut in small pieces)

1 teaspoon vegetable oil

DIRECTIONS

Preheat oven to 350F. Prepare cookie sheets with silpat or parchment paper.

In the work bowl of your stand mixer, cream together butter, sugar and salt. Mix in the flour, cardamom, and ground coffee until the dough just comes together. Pull the dough together with your hands and set on a floured surface. Roll out to about 1/4 inch. Cut out the cookies using your preferred cookie cutter, but not too large (approximately 2 inches would be best). Transfer the cookies to a parchment lined baking sheet and bake for about 10 minutes. Let cool slightly before transferring to a cooling rack.

To make the chocolate coating, put the chocolate and vegetable oil in a small, microwave-safe bowl and microwave for 30 seconds. Stir. Microwave for another 30 seconds. Stir until melted. Dip half of each cooled cookie in the chocolate, and let the excess drip off. Set the cookies down on parchment or wax paper to harden.