



Salted Chocolate Shortbread Cookies

By Chef Veera Gaul, Ph.D.



Ingredients

1 cup whole-wheat flour (see Chef Note)
1 ½ cups all-purpose flour (see Chef Note)
½ cup powdered sugar
½ teaspoon kosher salt
¼ cup cornstarch
½ cup unsalted butter, softened
1/3 cup plus 1 tablespoon O&V [Unflavored EVOO](#) *
¼ cup granulated sugar
1 ½ teaspoons O&V **Melipone Vanilla**
4 oz bittersweet chocolate (60-70% cacao), chopped
1 teaspoon O&V **Fleur de Sel**

Preparation

Preheat the oven to 325F. Prepare a baking sheet by lining it with parchment paper

In one bowl mix together the flour, powdered sugar, kosher salt and cornstarch till well combined.

In a separate bowl beat together the butter, EVOO, and granulated sugar with an electric beater until well blended (3-4 minutes). Beat in the vanilla. Then add in the flour on lower speed until combined.

Roll and pat the dough into a 10-inch square on the prepared baking sheet. Bake until set and lightly browned around the edges (about 30 minutes). Remove from the oven and cut into 36 squares while still warm (a pizza cutter works great). Continue to cool the cookies completely in the baking sheet for at least one hour

Place the chopped chocolate in a small microwaveable bowl and heat on high for 30 seconds. Remove, stir, and heat again for an additional 30 seconds till the chocolate is melted. Spread the chocolate with a spatula on half of the top side of each cookie or dip the cookie halfway into the chocolate and place back on the parchment until set. Sprinkle with the Fleur de Sel. Let stand till chocolate sets (45-60 minutes).

Store in an airtight container for up to a week (although they won't last that long!!)

Serves 36

Active Time: 20 minutes Total Time: 2 hours 50 minutes

Chef Note

Whole wheat flour is too heavy for baking – milled from hard red wheat it needs to be combined with all-purpose flour to achieve a good baked texture. You can substitute by using just all-purpose flour for a more traditional shortbread. However, if you are able to find whole wheat “**pastry**” flour (not easily found in regular grocery stores) just use that to get a nice whole wheat texture and flavor.

Notes

* A good **Unflavored EVOO** is critical to the ultimate flavor of these cookies, so make sure to use a high-quality oil here. The **Melipone Vanilla** and **Fleur de Sel** are available at most **Oil & Vinegar stores** and add tremendous flavor to this shortbread.

Categories: Dessert, Sweets, Salted Chocolate Cookies, Shortbread Cookies, Unflavored EVOO, Melipone Vanilla, Fleur de Sel, Bittersweet Chocolate, Holiday Baking, Cookie Swap, Whole Wheat Cookie, Sweet and Salty