

Dipped Shortbread Squares

From Magnolia Journal Issue 13 | Makes 32 cookies

PREP: 30 minutes

BAKE: 15 minutes per batch

INGREDIENTS

2 ½ cups all-purpose flour
 ⅓ cup finely chopped dried cranberries
 ½ cup sugar
 ¼ tsp. kosher salt
 1 cup cold butter, cut up
 2 cups dark or bittersweet chocolate chips
 2 tsp. shortening

DIRECTIONS

1. Preheat oven to 325°F. Line baking sheets with parchment paper. In a large bowl combine flour, cranberries, sugar, and salt. Using a pastry blender, cut in butter until mixture resembles fine crumbs and starts to cling. Form the mixture into a ball and knead until smooth. Divide dough in half.

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continued

DIRECTIONS

2. On a lightly floured surface, roll one half of dough into an 8-inch square (about 1/4 inch thick). Using a fluted pastry wheel or sharp knife, cut dough into 2-inch squares. Place squares 1 inch apart on prepared baking sheets. Repeat with remaining dough.

3. Bake 15 to 18 minutes or until bottoms just start to brown. Transfer cookies to a wire rack; cool.

4. In a small bowl combine chocolate chips and shortening. Microwave in 20-second increments on 50% power, stirring until melted and smooth (about 2 minutes total). Dip each cookie halfway into chocolate. Allow excess chocolate to drip off, then place dipped cookie on waxed paper. If desired, sprinkle with additional finely chopped dried cranberries. Let stand until chocolate is set.

Pistachio Shortbread: Prepare as directed, except substitute finely chopped pistachios for cranberries and white baking chips for dark chocolate chips. If desired, sprinkle with additional chopped pistachios when still wet.

TO STORE: Layer undipped cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature up to 3 days or freeze up to 3 months.

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