

Chocolate Chip Shortbread

Serving Size: 24 cookies +

These cookies are buttery, crumbly and delicious! No one stops at just one I promise! :D

Ingredients

- 250g butter, softened (I used salted butter)
- Just under 1 cup icing mixture (or icing sugar) - *Exactly 2/3 cup + 2 tbs*
- 1 tsp vanilla essence
- 2 cups plain flour, sifted
- 1 **generous** cup milk/dark chocolate chips

Instructions

1. In a mixer, beat butter and icing mixture together on low speed for 2 minutes (till icing mixture incorporated) and then on medium speed for 2-3 minutes more, until the mixture is fluffy and pale.
2. Scrape down the bowl, and beat in vanilla essence.
3. Scrape down again, and add in the flour, beating on low till just combined.
4. Fold in the chocolate chips with a spatula manually.
5. Mould dough into a round shape and place on top of a large piece of baking paper.
6. Cover with another large piece of baking paper and roll the dough out until it is approximately 1/2-1cm thick (it may be thicker if using normal sized chips)
7. Score the dough where you will eventually cut it (the chocolate chips are very hard from the fridge) - Roughly 4x4cm squares.
8. Refrigerate dough as is for 2 hours, letting the paper rest on a baking tray so it does not crack or lose its shape..
9. Preheat oven to 160 degrees C.
10. Cut the dough where scored and place back onto the baking sheet lined with paper.
11. Bake for 15-18 minutes, or until golden brown.
12. Let sit on a tray for 10 minutes before removing to a wire rack to cool completely. Devour while they cool or be boring and store in an airtight container...

Notes

Adapted slightly from: [Kirbie's Cravings](#)

Notes: - I would use mini chocolate chips if they could be found, but normal ones work just as fine, giving a thicker cookie in the end - When I make them again, I am going to try putting in dried fruit and coconut sugar, similar to biscuits from India :)

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