

Recipe: Hazelnut Shortbread

Episode 119



Ingredients:

- * 1 c butter, softened
- * 1/2 c sugar
- * 2 Tbs maple syrup
- * 2 tsp vanilla
- * 2 c flour, lightened
- * 1 c hazelnuts, very finely chopped

Drizzle:

- * 1/2 c semisweet chocolate chips
- * 1 1/2 tsp shortening

Directions:

In a medium sized mixing bowl, cream the butter and sugar. Add syrup and vanilla, mix well. Add flour and mix until just combined. Fold in the hazelnuts. Divide dough into 2 balls and roll each ball into a 1 1/2 inch diameter log. Wrap each log tightly with wax paper, folding over the ends. Place logs in a ziploc bag and chill for 2 hours.

Once chilled, unwrap dough and cut into 1/4 inch slices. Place cookies 2 inches apart on ungreased baking sheets. Bake at 325°F for 14-16 minutes or until edges just barely begin to brown. Cool on a wire rack. Melt chocolate chips, add shortening and mix well. Drizzle over cookies and let set.