

# great ideas

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**Holiday Cookies**

It's a **Top Chef** takeover! To celebrate their 13th season, the culinary competition's judges are sharing their favorite festive treats.

GAIL SIMMONS

## Chocolate Butterscotch Shortbread

THE CULINARY EXPERT'S DECEPTIVELY SIMPLE BARS WILL RULE YOUR NEXT COOKIE SWAP

- 2 sticks unsalted butter, softened
- $\frac{3}{4}$  cup dark-brown sugar
- 1 tsp. vanilla extract
- 2 cups flour
- 1 tsp. salt
- $\frac{1}{2}$  cup butterscotch chips
- 8 oz. dark chocolate, melted

1. Preheat oven to 300°. In the bowl of a stand mixer using the paddle attachment, beat butter and sugar on medium-high speed until light in color and fluffy, about 3 minutes.
2. Add vanilla, reduce speed to low, and slowly add flour and salt until just combined. Mix in butterscotch chips and stir until evenly distributed, scraping down paddle if needed.
3. Grease a 9x9-in. baking pan. Using a rubber spatula, press dough evenly into pan and refrigerate for 20 minutes. Score dough into eighths in one direction and quarters in the other, to make 32 rectangular cookies. Pierce dough all over with a fork.
4. Bake until firm and slightly golden brown around the edges, 50 to 60 minutes. Immediately cut through all scoring to separate cookies. Let cool completely in pan.
5. Remove cookies and place on a parchment-lined baking sheet. Dip half of each cookie in chocolate, gently scraping off any excess, and place back on baking sheet. Refrigerate until chocolate is set, about 30 minutes. Cookies can be stored in an airtight container in the fridge for up to two weeks.

**Makes:** 36 cookies

**Prep time:** 20 minutes, plus chilling

**Cook time:** 1 hour

**Top Chef** season 13 airs Thursdays at 10 p.m. ET/PT on Bravo.

### Expert Tip!

Use a microwave to melt chocolate. 'Chop and place it in a glass bowl, then heat in 30 second increments, stirring in between, until just melted,' says Simmons.