

Chocolate and Gold Shortbread Cookies Elegant yet simple. These will make any holiday table perfect!

Makes about 24 cookies 350°F 2 cookie sheets lined with parchment paper cookie press, feathers

| 1 cup ur | salted butter softened |
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1 cup granulated sugar

1 tsp sea salt 2 large egg yolks

1 tbsp pure vanilla extract 2-1/2 cups all-purpose flour 1/2 cup cocoa powder

2 tbsp clear alcohol (such as vodka)

Gold Luster Dust

- 1. In mixing bowl with paddle attachment blend butter, sugar and salt until fluffy. Add eggs one at a time beat between additions to fully incorporate. Add vanilla.
- 2. With mixing going, on low speed, add flour and cocoa powder just until combined.
- 3. Using a #60 cookie scoop, scoop dough into balls. Place on prepared cookie sheet. With palm of your hand, press dough ball down. Then take cookie press and press into the top of the cookie hat has been flattened.
- 4. Bake at 350°F for 11 minutes or until firm. Let set to cool completely.
- 5. Meanwhile, in a very small dish take gold dust and vodka, blend together to create a gold paint. Using a feather, brush across the top of the cookie and the decoration your pressed will now be visible.