

Chocolate Chip Shortbread

September 2014 – From the book: *Perfect Chocolate*, page 182

Makes 8 wedges

INGREDIENTS:

(Taken directly from the book)

4 oz/115 g butter (cold) diced into
½ inch cubes, plus extra for
greasing

4 oz/115 g generous ¾ C all-
purpose flour

2 oz/55 g/3/8 C cornstarch

2 oz/55 g/generous ¼ C golden
superfine sugar

1 ½ oz/40 g/1/4 C semisweet
chocolate chips (I used chunks)

DIRECTIONS:

Sift the flour and cornstarch into a large mixing bowl. Stir in the sugar, then add the butter and rub it in until the mixture starts to bind together.



Turn into a greased 9-inch/23-cm loose-bottom fluted tart pan and press evenly over the base. Prick the surface with a fork. (I did not do this and they worked out fine.) Sprinkle with the chocolate chips and press them lightly into the surface.

Bake the shortbread in a preheated oven, 325°F/160°C, for 35-40 minutes (I did 35 and took out when I saw the slightest bit of brown on the edges), or until cooked by not brown. Let cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

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