



## *Garden Fresh Farm Recipes*

# Chocolate Crunch Shortbread

Salty chocolate shortbread studded with dark chocolate and crunchy cocoa nibs.

Makes: 6 dozen

### Ingredients:

1¾ cups all-purpose flour  
½ cup plus 1 tablespoon unsweetened cocoa powder  
¾ teaspoon baking powder  
2 sticks unsalted butter, plus more for greasing pan  
¾ cup sugar  
6 ounces dark chocolate, roughly chopped  
½ cup cocoa nibs  
1 teaspoon vanilla extract  
¾ teaspoon sea salt  
Flaky sea salt for garnished

### Directions:

Use a fine-mesh sieve to sift flour, cocoa powder and baking powder into a large bowl.

Use an electric mixer with a paddle attachment on medium speed to beat butter and sugar until pale and fluffy. Reduce speed to low. Add flour mixture in 3 parts, beating after each addition until just incorporated. Add chocolate, cocoa nibs, vanilla and sea salt, mixing until just combined.

Divide dough in three parts. On a lightly floured work surface, roll each part into a log about 1 inch in diameter. Wrap each log tightly in plastic wrap and refrigerate until dough is firm, about 1 hour.

Preheat oven to 325 degrees.

Line two baking sheets with parchment paper or lightly grease them with butter.

Slice dough logs into rounds about ¼-inch thick. Place rounds on baking sheet about 1½ inches apart, then sprinkle with a pinch of flaky salt. Bake until cooked through but still soft, about 16 minutes, rotating baking sheets from back to front halfway through. (Cookies will harden as they cool.) Remove from oven and let cool. (Cookies will keep up to 1 week in an airtight container.)