



Salted Butter and Chocolate Chunk Shortbread Cookie

Inspired by Alson Roman's Recipe

Ingredients

- 2 1/4 sticks salted butter plus 2 tablespoons unsalted butter -you can use all salted
- 1/2 cup granulated sugar
- 1/4 cup light brown sugar
- 1 teaspoon vanilla vanilla paste (see note)
- 2 1/2 cups grams all-purpose flour
- 3/4 cup semi-sweet chocolate chips
- Water or cream for adhering the cookie to the sugar
- Demerara sugar for rolling the outside of the cookies
- Flaky sea salt for sprinkling on top of the cookies
- NOTE: Vanilla extract and vanilla paste can be used interchangeably. Use what you have in your pantry!

Instructions

Step 1: Cream the butter, vanilla, and sugars in either a mixer with the paddle attachment, with a hand mixer, or by hand until the mixture is light in color and fluffy in texture.

Step 2: Add the flour and mix until incorporated.

Step 3: Add the chocolate chips and mix until just incorporated, but do not over-mix the dough. The dough will be shaggy and a bit dry at this point. This is ok and actually what you are looking for.

Step 4: Roll the dough onto a piece of plastic wrap and form it into a log about 2 inches in diameter. Cover it with plastic wrap and place it in the refrigerator until it is chilled and entirely firm-1.5 for 2 hours.

Step 5: Preheat the oven to 350°F

Step 6: Brush the log with water or cream and roll it in the demerara sugar.

Step 7: Cut the logs into 1/2-inch thick rounds. The cookies will crumble, so help form them back together when you place them onto the cookie sheet.

Remember to leave enough room between them so they don't touch, but keep in mind that they will not spread that much as they bake.

Step 8: Sprinkle each cookie with the flaky salt and bake for 12-15 minutes. Once the cookies are finished baking, place them on a cooling rack until they are cool.