

Coffee covered shortbread cookies

Recipe for 4 persons

Description

A small, but delicious, shortbread cookie with a diamond shaped pattern on top.

Note

Keep the cookies in a hermetically sealed container and they will keep for 2 weeks.

Ingredients

Shortbread cookie

- 280 Gr Salted butter
- 40 Gr Sugar
- 1 Unit(s) Egg
- 80 Gr Icing sugar
- 80 Gr Almond powder
- 260 Gr Flour

Coffee wash

- 25 Ml Milk
- 2 Unit(s) Egg
- 1 Unit(s) Egg yolk
- 40 Ml Coffee flavor

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **356 F°**
- Resting time **15 mins**

Shortbread cookie

Bring the butter to room temperature using the microwave (set 3-4 times in 10 second increments). Place the butter in the mixer and dump the sugar on top. Mix with the paddle attachment until it is nice and fluffy (it looks like mashed potatoes). Add the eggs one by one integrating them fully before adding more.

Sift all the dry ingredients and add them in one shot to the mix and stir until fully incorporated. Spread the dough between two sheets of plastic wrap and set in the fridge for 4 hours minimum. Once you take the dough out of the fridge, mix it with your hands until it is of a spreadable consistency. Lay it on a table and roll it out using the rolling pin (this is best done on top of a floured baking sheet). Spread to 5 mm of thickness and cut the cookies out with a cookie cutter. Once they are cut, glaze the cookies with the coffee glaze and, using a spoon, make a diamond shape pattern and let them rest in the fridge for 10 minutes before baking for 8 to 16 minutes depending on your oven.

Coffee glaze

Whip all the ingredients together and, using a kitchen brush, spread the coffee glaze on top of the cookies and set the cookies in the fridge for a few minutes so the glaze can dry.

Bon appétit!