

Chocolate Shortbread

Instead of the traditional shortbread, give these beautiful cookies a dense chocolatey flavour that will have you wanting more.

50 pieces



Easy

up to 10 Min.



Ingredients:

For Chocolate Shortbread:

300 g Dr. Oetker Nona Corn Starch
250 g Butter (melted)
100 g Icing Sugar
100 g Ground Almonds
110 g Milk Powder
300 g Dr. Oetker Nona Cooking Chocolate
50 g Dr. Oetker Nona White Cooking Chocolate

- 1 Mix butter, icing sugar, ground almond and together milk powder.
- 2 Add corn starch. Mix well until a soft dough forms.
- 3 Spread dough in a pan and compress it.
- 4 Bake in a preheated oven 150°C for 20 minutes.
- 5 Set asided to cool.
- 6 Melt cooking chocolate by double boiling or microwave. Pour melted cooking chocolate onto the shortbread.
- 7 Melt white cooking chocolate with the same method. Fill white cooking chocolate in a piping bag, pipe your favourite motives on the chocolate topping.
- 8 Keep Chocolate shortbread in the refrigerator. Cut shortbread into your desired sizes when the chocolate is properly set.