

RECIPE



Chocolate Shortbread Cookies with a Taste of Chili and Orange Buttercream

Cookies

- 1 cup powdered sugar
- 1 3/4 cups (3 1/4 sticks) butter, softened
- 3 cups all-purpose flour
- 3/4 cup dark baking cocoa
- 1 1/2 teaspoons natural vanilla bean extract
- 1 teaspoon powdered chili

Heat oven to 325 degrees F. Setting an electric beater on medium speed mix the powdered sugar and butter in large bowl. Beat until mixture is light and fluffy. Then stir in cocoa, flour, vanilla, and powdered chili. Mix. Divide dough in half. Roll each half of the dough out on a very lightly floured work surface. Form each half into a log shape about 11 inches long and 1 3/4 inches in diameter. Wrap in plastic. Set in fridge for at least an hour. Cut into 1/3 inch thick cookies and place one inch apart on an ungreased cookie sheet. Bake 10 - 12 minutes. Remove carefully from cookie sheet to wire rack. Cool completely. Makes about 35 cookies.

Buttercream (Adapted from Cooks Illustrated)

- 10 tbsps unsalted butter (softened)
- 2 tsps orange juice
- 3/4 tsp orange zest (grated)
- 1 1/4 cups sugar (5 ounces)
- 1 pinch table salt
- 1/2 tsp vanilla extract
- 1 tbsp heavy cream

Using an electric mixer beat butter at medium-high speed until smooth. Add orange zest and beat mixture at medium-high speed to combine. Add confectioners' sugar and salt and beat at medium-low speed until most of the sugar is moistened, about 45 seconds. Beat an additional 15 seconds until mixture is fully combined. Add orange juice, vanilla, and heavy cream, and beat at medium speed until incorporated. Then increase speed to medium-high and beat until light and fluffy, about 3- 4 minutes. Makes about 1 1/2 cups.

Assemble: Spread a dollop of frosting on the top of each cookie.

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