

RECIPE



Chocolate Shortbread Cookies with Caramel Buttercream Frosting

Shortbread Cookies (Maida Heatter)

2 cups sifted flour
½ cup strained unsweetened cocoa powder (preferably Dutch process)
1 cup confectioners' sugar
¼ teaspoon salt
½ pound (2 sticks) unsalted butter
1 teaspoon vanilla

Preheat oven to 300 degrees. Cream butter in the large bowl of an electric mixer. Add the vanilla, sugar and salt and beat to mix. On low speed add the flour and cocoa, scraping the bowl with a rubber spatula and beating only until the mixture holds together. Divide the dough in half. Roll each half out to approx. 10" long by 1- 1 ½" in diameter. Put in refrigerator to firm. When ready to bake take out of refrigerator for a bit then slice each roll into ½" size cookies. Pierce each cookie with the tines of a fork. Bake for 16 to 18 minutes. Cool.

Caramel Buttercream Frosting

Caramel Sauce

1 cup sugar
6 tablespoons (¾ stick) cold unsalted butter, cubed
½ teaspoon coarse salt
½ teaspoon vanilla extract
½ cup heavy cream

In a medium saucepan, heat sugar over medium-high until melted and brown at edges, 3 minutes. With a heat resistant spatula, pull melted sugar toward center until all sugar is melted and caramel is deep amber in color, 3 minutes more.

Immediately whisk in 6 tablespoons cold unsalted butter, cubed, ½ teaspoon coarse salt, and ½ teaspoon pure vanilla extract (be careful mixture is extremely hot and will bubble).

Whisk in ½ cup heavy cream. Pour into a heatproof container and let cool.

Frosting

¼ cup Caramel Sauce (above), cooled
¾ cup (1 ½ sticks) unsalted butter, room temperature
1 ½ cups confectioners' sugar
Halloween Candy Corn

In a bowl, beat together caramel sauce and butter; gradually beat in confectioners sugar until smooth. Spread a dollop of frosting on the top of each cookie and top with a Halloween candy corn.

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