

Chocolate Dipped Hazelnut Shortbread Cookies – GF, Egg Free

By Janna Aho, Janna's Gluten Free Bakery



Ingredients:

3 sticks unsalted butter

1 stick salted butter

300g (1 1/3 cups) Organic cane sugar

2 tsp pure vanilla extract

365g (2 1/2 cups) Gluten free flour blend

275g (2 cups) hazelnut flour, finely ground

1/2 tsp xanthan gum

1/4 tsp. salt

Tapioca flour/starch for dusting, as needed

3 cups dark chocolate chips

Hazelnut meal for decoration, optional

Crushed hazelnuts, optional

Directions:

1. Combine butter and sugar in stand mixing bowl on low speed, 1-2 minutes
2. Add vanilla extract and combine.
3. In Separate bowl, Whisk flours, salt and xanthan gum.
4. Add dry ingredients to stand mixer and mix on low speed until thoroughly combined.
5. Place dough in airtight container and refrigerate 24-48 hours.
6. Roll out dough between two layers of parchment paper, using tapioca flour to lightly dust surfaces if needed.
7. Cut shapes out of rolled dough
8. Place cut out cookies on parchment lined cookie sheet.
9. Bake cookies at 350 degrees for 8-10 minutes. Smaller cookies will need shorter baking time and larger cookies will need longer baking time. *Every oven is different, watch closely, pull before cookie edges brown
10. Remove from oven and place baking tray on cooling rack.
11. Leave cookies on baking sheet to cool completely (30-40 minutes) before removing.
12. Over a double boiler, melt chocolate until smooth.
13. Dip 1/3 cookie in melted chocolate and wipe excess chocolate from bottom before placing on wire rack or parchment paper lined baking sheet.
14. While chocolate is still warm on cookie, sprinkle hazelnut meal or crushed hazelnuts on small area of wet chocolate for decoration.
15. Leave cookies on baking sheet to cool completely (30-40 minutes) before removing.

Cookies can be stored in an air tight container on counter for several days or frozen between parchment paper for up to 3 months.