



DIPPED SHORTBREAD

https://www.mainland.co.nz/recipe/Dipped_Shortbread.html



PREP TIME
30 MINS
(+30MINS IN FRIDGE)

COOKING TIME
18 MINS

MAKES
30

These shortbreads are great with a cup of tea for any visiting guests, or bake them up, and gift them to loved ones this festive season.

Ingredients

- 125 grams icing sugar, sifted
- 250 grams Mainland Unsalted Butter, softened at room temperature
- 1 teaspoon vanilla bean paste
- 350 grams plain flour
- 30 grams corn starch

Chocolate dip

- 150 grams dark chocolate
- finely chopped pistachios for garnish

Method

1. Preheat your oven to 180°C. Line two trays with baking paper.
2. Using a spatula, cream together the icing sugar, butter, and vanilla. Sift the flour and corn starch together, add to the creamed mixture and mix until just incorporated.
3. Turn the dough out onto a lightly floured work surface. Press the dough together and shape into a rectangle 12cm wide. Place in the fridge for 30 minutes to firm up slightly.
4. Place the chilled dough between two large sheets of baking paper and roll out into a large rectangle about 3cm thick. Then use a sharp knife to cut it into sticks roughly 5cm wide x 10cm long.
5. Re-roll any scraps to make more sticks.
6. Carefully transfer the shortbread sticks onto the lined baking sheet. Make sure they're fairly straight and correct any bends.
7. You can arrange the shortbread sticks fairly close together as they don't spread during baking.
8. Bake for 15-18 minutes, or until they're light golden all over with only slightly darker, golden brown ends.
9. Remove from the oven and cool on the baking sheet for about 10 minutes, then transfer them to a wire cooling rack to cool completely.

Chocolate dip:

1. Place $\frac{3}{4}$ of the chocolate in a bowl and place it over a saucepan of simmering water, stirring until melted. Remove from the heat. Add the remaining chocolate to the bowl and mix until it is also melted and well combined.
2. Pour the melted chocolate into a narrow glass or other narrow container that will give you a deep layer of chocolate. (You want to be able to dip at least half of each shortbread stick into the melted chocolate).
3. Allow the chocolate to cool slightly before you start dipping.
4. Dip each shortbread stick into the melted chocolate. After dipping, shake gently to help any excess chocolate drip away, then transfer onto a lined baking tray and sprinkle with finely chopped pistachios.
5. Store in an airtight container for up to 1 week.