



COOKING PASSION SINCE 1877

# CHOCOLATE ALMOND SHORTBREAD COOKIES



## INGREDIENTS

1 cup of sugar  
500 g softened butter  
½ cup sweetened condensed milk  
½ tsp vanilla extract  
4 tsp baking powder  
4 ½ cups plain flour  
250 g Whittakers dark almond chocolate, chopped into small chunks

## METHOD

Set oven at 165°C on CircoTherm.

Cut the butter into smallish cubes and soften in the microwave for 2 minutes on 360 watts.

Once softened place butter in a mixer with sugar and mix on a high speed until it is lightened in colour and creamy.

Add the condensed milk and vanilla extract and mix for a further 3 minutes.

Lower the mixer speed to slow and add the flour and baking powder one cup/teaspoon at a time. Ensuring ingredients are mixed well before adding the next cup.

Once all the flour and baking powder is mixed in, turn off the mixer and add the chocolate by hand.

Divide the dough into three and place each one onto long sheets of gladwrap. Roll into logs about 5 cm in diameter and 20 cm long. Wrap and refrigerate for at least 20 minutes (can be kept in the fridge for 1 week or can also be frozen).

Set up 3 baking trays and cover with baking paper.

Remove the gladwrap from the cookies and slice into 1.5 cm rounds.

Place between 10-15 cookies on each tray and place in oven. Cook for 15 minutes.

Leave to cool for at least 5 minutes before eating as the chocolate is hot.