

Chocolate Chip Shortbread Cookies

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

12

Description

These chocolate chip shortbread cookies are incredible they're so rich and tasty I can't tell you how many times I get asked for this recipe. Everyone loves it and it's easy to make. The cookies keep very well and you can even make the dough ahead of time and freeze it. Defrost when ready to use and follow baking instructions. Great cookie for the holidays.

Ingredients

— - 1 ¾ cups all-purpose flour - ½ teaspoon baking powder - ¼ teaspoon salt - 1 cup unsalted butter - ½ cup white sugar - ¾ cup semisweet chocolate chips - ½ cup chopped walnuts

Instructions

1. Preheat the oven to 300 degrees F (150 degrees C). Whisk flour
2. baking powder
3. and salt together in a bowl. Beat butter and sugar with an electric mixer in a medium bowl until fluffy
4. 2 to 3 minutes. Stir in flour mixture in two batches
5. then stir in chocolate chips and walnuts. Roll or scoop dough into walnut-sized balls and place 1 1/2 inches apart on ungreased cookie sheets. Press on each cookie slightly to flatten. Bake in the preheated oven until light golden brown
6. 15 to 20 minutes. Remove from the oven and transfer to wire racks to cool.