

Chocolate Shortbread Cookies

3 four-ounce sticks unsalted butter
3/4 cup superfine sugar
2 teaspoons vanilla
2 1/4 cups flour

3/4 cup cocoa
1/2 teaspoon kosher salt
1/4 cup sugar
1 teaspoon cinnamon

In a stand mixer, cream the butter and superfine sugar until very fluffy for several minutes. Add the vanilla on low speed.

In a large bowl, whisk together the flour, cocoa, and salt. On very low speed, gradually add the dry ingredients to the creamed butter mixture.

Spread a large 26" sheet of plastic wrap on your counter top.

Scrape the cookie dough onto the plastic wrap, and using the wrap roll it into a 1 1/2-inch-diameter log about two feet long. If this is too long to fit in your refrigerator, make two 12-inch-long logs. Wrap the log (or logs) securely in the plastic wrap, and chill for several hours or overnight.

Remove the log from the refrigerator and unwrap it. With a sharp serrated knife, cut the log into 3/8-inch disks.

Line two large baking sheets with parchment paper. And space the disks equally on the sheets.

Bake on two shelves in a 350° oven for about 16-18 minutes (longer if you prefer a crispy cookie). Alternate the sheets on the shelves halfway through the baking. Place the baking sheets on cooling racks.

Whisk together the 1/4 cup of sugar with the cinnamon until blended. Sprinkle the sugar mixture over the tops of the cookies, and let them cool thoroughly on the parchment paper.

Store in tightly covered tins. Makes about 32 cookies.