

Salted Chocolate Chunk Shortbread Cookies (Gluten & Dairy Free)

1 C. Plus 2 Tbsp. Vegan butter- cold
1/2 C. Sugar
1/4 C. Brown sugar
1 t. Vanilla extract
2 1/2 C. King Arthur Measure for Measure gluten free flour
6 oz. Dark chocolate chips(Ghirardelli 60% cacao)
1 large egg, beaten (for brushing)
Demerara sugar (for rolling)
Kosher salt (for sprinkling)

Step One:

Line two baking sheets with parchment paper. Using a stand mixer with the paddle attachment, beat the butter, sugars and vanilla 3-5 minutes till it's light and fluffy. Scrape down the bowl, and with the mixer on low, slowly add the flour, followed by the chocolate chunks and mix just to blend. The dough should be smooth, with no pockets of flour.

Step 2:

Divide the dough in half, place each half on a square of plastic wrap. Fold the plastic over the dough and roll into a log shape, 2 to 2 1/4" diameter. Chill until firm, about 2 hours.

Step 3:

Heat the oven to 350 degrees. Brush the outside of each roll with the beaten egg, then roll in the sugar, before slicing into 1/2" thick rounds. Place on baking sheets about 1" apart and sprinkle with kosher salt. Bake until the edges are just beginning to brown, 12-15 minutes. Let cool slightly before eating them all!

Recipe courtesy of the New York Times