

Chocolate stuffed shortbread cookies with caramel drizzle

Cookie Background

The reason why I chose this cookie is because when you think of shortbread cookies you don't think much of them, they're pretty basic, but filling it with chocolate adds another layer to them which you wouldn't expect and you hopefully enjoy. To me it also represents how people see each other. A lot of times people might call another person basic when they don't know much of them, but once you get to know them, you find out there's more to them than what meets the eye. And lastly this is my twist of my favorite chocolate, Twix

Ingredients for Caramel:

1 cup light brown sugar, packed
4 Tbsp unsalted butter*
1 tsp sea salt or to taste
1/2 cup half and half or use equal parts heavy cream and milk
1 Tbsp vanilla extract
*If using salted butter, reduce salt to 1/2 tsp or add it to taste

Ingredients for shortbread cookie:

230 grams (1 cup / 2 sticks) unsalted butter, room temperature
65 grams (1/2 cup) icing or powdered sugar
2 teaspoons vanilla extract
280 grams (2 cups) plain flour
2 tablespoons cornflour or cornstarch
100 grams (3/4 cup) milk or dark chocolate

Instructions:

1. Melt chocolate in the microwave stirring every few seconds until melted. On a sheet of parchment paper make 24 chocolate discs no bigger than 1 inch. Set in fridge until ready to make cookies
2. Preheat the oven to 180 C (350 F) standard / 160 C (320 F) fan-forced. Line two oven trays with baking or parchment paper.
3. In a large mixing bowl, add butter, sugar and vanilla and beat with an electric mixer until smooth and creamy. Sift in flour and cornflour and mix until combined. Pop cookie dough in the fridge for 15 minutes.
4. Wrap a piece of cookie dough around each piece of chocolate and place on prepared trays. Repeat with remaining cookie dough and chocolate.
5. Bake cookies for 10-12 minutes or until golden on the edges
7. Transfer cookies to a wire rack to cool **completely**
6. While cookies are cooling combine sugar, butter, half and half, vanilla extract, and salt for caramel in a small/medium saucepan and simmer over low heat, whisking constantly or until thickened and no longer watery (6-9 min).
6. Drizzle prepared caramel on top of cookies. You can re-warm it slightly to make it more drizzle-able.

