

## Midnight Chocolate Shortbread Cookies

<http://userealbutter.com/2014/12/28/midnight-chocolate-shortbread-cookies-recipe/>  
modified from [this recipe](#)

4 oz. unsalted butter, softened  
1/3 cup confectioner's sugar  
1/4 cup cocoa powder, Dutch-process (or onyx for super dark cookies)  
generous pinch of sea salt  
1 tsp vanilla extract  
3/4 cup all-purpose flour  
1/2 cup dark chocolate chips or chocolate chunks (I prefer chunks)

Cream the butter, sugar, and cocoa together until smooth. Beat in the salt and vanilla. Mix in the flour until just incorporated. Fold the chocolate chips or chocolate chunks into the dough. Turn the cookie dough out onto a sheet of plastic wrap or wax paper. Press the dough together and form an 8-inch long cylinder. Wrap the log of dough in the plastic or wax paper and refrigerate for at least an hour. Preheat the oven to 325°F. Cut the log into 1/3-inch thick slices. Arrange the slices on a parchment paper-lined baking sheet with at least an inch between cookies. Bake for 12-15 minutes until the center is slightly soft (take care not to overbake). Remove from the oven and let the cookies cool on the baking sheet for 4-5 minutes (or else they will fall apart if you try to move them too soon). Transfer to a cooling rack. Makes 2 dozen.