

Salted Butter Chocolate Chunk Shortbread Cookies

<http://userealbutter.com/2018/03/18/salted-butter-chocolate-chunk-shortbread-cookies-recipe/>
interpreted by the *New York Times* from Alison Roman's recipe in *Dining In*

1 cup + 2 tbsps (9 oz. or 255g) salted butter, cold*, cut into 1/2-inch pieces
1/2 cup (100g) granulated sugar
1/4 cup (50g) light brown sugar
1 tsp (5 ml) vanilla extract
2 1/2 (326g) cups all-purpose flour**
6 oz (170g) dark chocolate, cut into chunks
1 egg, beaten
demerara or turbinado sugar
flake sea salt like Maldon or Murray River

* Note: If using a hand mixer to beat the butter, use softened or room-temperature butter instead of cold butter.

Using a stand mixer fitted with the paddle attachment, beat the butter, sugars, and vanilla together until light and fluffy – about 3-5 minutes. Mix in the flour until just combined, then add the chocolate and mix together. The dough will be crumbly. Make 2 logs about 2 to 2 1/4-inches in diameter. You can roll these logs in plastic wrap or the trick I use for well-packed dough is to slip a sleeve of wax paper into a 2-inch ring mold (the wax paper should line the entire mold) and pack the dough into the mold with a muddler. Stack more ring molds on top as needed. When the dough is packed, gently slide the wax paper-wrapped cylinder of dough out of the ring mold (don't twist the dough as it is soft and will deform). Wrap the dough and refrigerate for 2 hours.

Preheat oven to 325°F. Remove the dough from the wrapping and brush the length of the dough log with egg wash. Roll the egg-washed log in the demerara or turbinado sugar. I sprinkle more over the dough to completely coat the log. Using a serrated knife, gently, but firmly, saw 1/2-inch slices of dough. Set them on a parchment-lined baking sheet a few inches apart. Sprinkle the tops of the cookies with flake sea salt. Bake for 18 minutes, rotating the baking sheet(s) by 180° at 9 minutes. Remove from the oven and allow the cookies to cool for a few minutes on the baking sheets. Remove to cooling rack. Makes 24 cookies.