

Whole Wheat Cacao Nib Sablés

<http://userealbutter.com/2013/08/15/whole-wheat-cacao-nib-sables-recipe/>
from [Orangette](#)

2 cups (9 oz.) whole wheat pastry flour

OR

1 cup (4.5 oz.) all-purpose flour plus 1 scant cup (4 oz.) whole wheat flour

14 tbsps unsalted butter, softened

1/2 cup (3.5 oz.) sugar

1/4 tsp salt

1 tsp vanilla extract

1/3 cup (1 1/4 oz.) cacao nibs

Beat the butter, sugar, salt, and vanilla extract together in a mixing bowl until smooth, but not fluffy. Scrape down the sides of the bowl. Add the cacao nibs and beat until combined. Add the flour and mix until just incorporated (don't overbeat). You can gently knead any excess flour into the dough. Turn the dough out onto a sheet of plastic wrap and form the dough into a 12-x2-inch log. Wrap the dough in the plastic wrap and refrigerate for at least 2 hours or overnight.

Preheat the oven to 350°F. Remove the dough from the plastic wrap and cut into 1/4-inch slices. Place the slices 1 1/2 inches apart on a parchment-lined baking sheet. Bake for 12-14 minutes or until light golden at the edges. I baked mine in the center of the oven, but the original recipe calls for placing one sheet on a rack at the top third of the oven and the other on the rack at the bottom third, then swapping them and turning them 180° at the halfway mark for baking. Let cool for 1 minute on the baking sheets before removing to a cooling rack to cool completely. Flavor improves after a day. Store for up to 1 month in an airtight container. Makes 40 cookies.