Peanut Butter Chocolate Chip Shortbread

Makes 35 Servings
Yield: 35

A delicate, melt-in-your-mouth peanut butter cookie that is elegant and very more-ish.
Author: Rose Levy Beranbaum from The Cookie Bible, but created by Marissa Rothkopf



2 sticks (8 ounces) butter, at room temperature
2/3 cup (192 grams) creamy peanut butter
1 teaspoon real vanilla extract
2 1/2 cups (345 grams) all-purpose flour
1/2 cup (50 grams) confectioners sugar
1 teaspoon kosher salt
1 cup semi-sweet chocolate chips chopped by hand, or use mini-chips

NOTE: If you use standard chocolate chips in these, you may have some difficulty slicing the dough as some will break apart when the knife encounters the cold, hard chip. I recommend you hand-chop the chocolate or use mini-chips so the dough will hold together better when slicing.
1. Using a stand mixer, cream the butter and peanut butter together until you cant tell them apart. Add the vanilla until just blended.
2. Meanwhile, whisk together the dry ingredients and add it to the butter mixture. Mix until the dough begins to come togetherit will still be crumbly. Add the chocolate chips and blend. The dough will still be loose.
3. Dump the dough onto a large piece of wax or parchment paper and bring it together with your hands. When it starts to become a uniform dough, divide the dough into four pieces. Shape each piece into logs. Roll each log up in wax or parchment paper. You can make it into a cylinder, or gently press down on the log to form a flat side and repeat that 4 times to make a square-shaped log. Place the dough into the refrigerator to rest for 2-3 hours.
4. Preheat the oven to 325 degrees F, and line two baking sheets with parchment.
5. Unwrap the dough and, using a sharp knife, slice the dough into 1/3-inch pieces and transfer to the cookie sheet. If you chop into a larger piece of chocolate the cut-wafer may fall apart. Just nudge it back into place and press to hold it together.
6. Bake for 12-15 minutes until the dough just begins to take on the faintest bit of color.
Source: