



Emily Luchetti

Espresso Shortbread

Yield: 2 dozen

8 ounces (2 sticks) cold sweet butter
1/2 cup sugar
1 3/4 cups flour
1/4 cup espresso (not coffee) grounds
Pinch salt

Preheat the oven to 250 degrees.

Combine the butter and the sugar in the bowl of an electric mixer. Using the paddle attachment, mix on low speed for 15 seconds. Add the flour, espresso, and salt and continue mixing on low speed for 3 to 5 minutes, until the dough comes together. It will look dry just before it comes together.

Put the dough on a lightly floured board and roll out 1/4 inch thick. With a 3-inch star cutter or other desired shape, cut out the cookies. Chill them for 1 hour in the freezer or refrigerator.

Line a baking sheet with parchment paper and place the cookies, so they are not touching, on the pan. Bake the shortbread for about 45 minutes, until firm.