

# Double Chocolate Shortbread

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*This decadent double chocolate shortbread makes for a delicious dessert for kids and adults alike. If you like, sandwich them together with a buttercream for a delicious sweet snack.*

## Ingredients:

325g plain flour  
200g butter  
100g caster sugar  
2 egg yolks  
200g white chocolate, melted  
100g dark chocolate chips  
1 tsp. vanilla extract

## Directions:

1. Rub the butter into the flour until it resembles breadcrumbs. Stir in the sugar, egg yolks, vanilla extract and chocolate chips. Bring together with your hands to form a dough.
2. Divide into balls and flatten with your hand into small biscuits. Bake in a 180C oven for 10-12 minutes until lightly golden. Leave to cool.
3. Top the biscuits with the melted white chocolate and leave to set once more.

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