



## 2023 Challenge Cookie

**Everyone makes the same recipe!**

**DUE DATE:** THURSDAY, FEBRUARY 9, 2023 **\*\*BAKE COOKIES at HOME**  
**DUE TIME:** 4 p.m. – 8 p.m.  
**LOCATION:** Home Arts Building. The Fair will not be open, so park in front and come thru Main Gates. Call with questions...772-220-3247  
**OPEN TO:** Adults and Youth  
**WHAT YOU ARE MAKING:** Ina Garten's Shortbread Cookies. Bring 6 cookies for judging.

1<sup>st</sup> Place .....\$50

2<sup>nd</sup> Place .....\$25

3<sup>rd</sup> Place.....\$15

**HERE IS THE RECIPE:**

### Shortbread Cookie

#### Ingredients

- ¾ Pound unsalted butter, \*\*\*at room temp
- 1 Cup Sugar, plus extra for sprinkling
- 3½ Cups All-Purpose Flour
- 1 t vanilla extract
- ¼ t salt
- 6 to 7 oz very good semi-sweet chocolate, Finley chopped



#### Directions:

1. Heat oven to 350°. Line 2 large cookie sheets with parchment paper and set aside.
2. In the bowl of an electric mixer fitted with a paddle attachment, mix together the butter and 1 cup of sugar until they are just combined. Add the vanilla. In a medium bowl, sift together the flour and salt, then add them to the butter-and-sugar mixture. Mix on low speed until the dough starts to come together. Dump onto a surface dusted with flour and shape into a flat disk. Wrap in plastic and chill for 30 minutes.
3. Roll the dough 1/2-inch thick and cut with a 3 by 1-inch finger-shaped cutter. Place the cookies on an ungreased baking sheet and sprinkle with sugar. Bake for 20 to 25 minutes, until the edges begin to brown. Allow to cool to room temperature.
4. When the cookies are cool, place them on a baking sheet lined with parchment paper. Put 3 ounces of the chocolate in a glass bowl and microwave on high power for 30 seconds. (Don't trust your microwave timer; time it with your watch.) Stir with a wooden spoon. Continue to heat and stir in 30-second increments until the chocolate is just melted. Add the remaining chocolate and allow it to sit at room temperature, stirring often, until it's completely smooth. Stir vigorously until the chocolate is smooth and slightly cooled; stirring makes it glossier.
5. Drizzle ½ of each cookie with just enough chocolate to coat it.
6. For the Fair, put 6 cookies on a paper plate, wrap, and bring to the fair on Feb 10.

**\*FOLLOW THE RECIPE AS EXACT AS POSSIBLE**