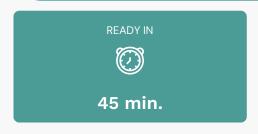


## **Chocolate-Dipped Shortbread Fingers**







DESSERT

## Ingredients

O.3 cup cup brown sugar packed
2.8 cups chocolate chips mini
2 cups flour
0.3 cup granulated sugar
1 pinch salt
0.5 pound butter unsalted softened (2 sticks)
0.5 teaspoon vanilla extract

1 tablespoon vegetable oil

Equipment	
	frying pan
	sauce pan
	oven
	baking pan
	hand mixer
	wax paper
Diı	rections
	Preheat oven to 325F. Using an electric mixer, beat butter, sugars and salt for about 1 minute. Beat in vanilla. Reduce speed and add flour in 3 additions, beating just until blended. Stir in 3/4 cup chocolate chips.
	Transfer dough to an ungreased 13-by-9-inch baking pan. Press dough evenly on bottom of pan with your fingers.
	Bake until golden brown, about 35 minutes; do not underbake.
	Let cool for 5 minutes.
	Cut shortbread in pan, lengthwise and crosswise into quarters, then lengthwise into 32 rectangles.
	Let cool in pan.
	Melt remaining chocolate and oil in a small saucepan over low heat, stirring, until smooth. Dip half of each cookie into chocolate; place on wax paper.
	Let stand until chocolate is set. (Cookies may be made up to 4 days ahead and stored, tightly wrapped, at room temperature.)
Nutrition Facts	
	PROTEIN 3.6% FAT 49.69% CARBS 46.71%

## **Properties**

## **Nutrients** (% of daily need)

Calories: 710.29kcal (35.51%), Fat: 39.48g (60.74%), Saturated Fat: 23.82g (148.88%), Carbohydrates: 83.51g (27.84%), Net Carbohydrates: 81g (29.45%), Sugar: 56.04g (62.26%), Cholesterol: 70.23mg (23.41%), Sodium: 53.34mg (2.32%), Alcohol: 0.09g (100%), Alcohol %: 0.08% (100%), Protein: 6.44g (12.88%), Vitamin A: 847.05IU (16.94%), Vitamin B1: 0.25mg (16.45%), Selenium: 11.04µg (15.77%), Folate: 58.13µg (14.53%), Iron: 2.29mg (12.7%), Manganese: 0.22mg (11.05%), Fiber: 2.51g (10.06%), Vitamin B2: 0.17mg (9.75%), Vitamin B3: 1.87mg (9.34%), Calcium: 90.99mg (9.1%), Vitamin E: 0.82mg (5.44%), Vitamin K: 5.2µg (4.96%), Phosphorus: 40.94mg (4.09%), Vitamin D: 0.43µg (2.83%), Copper: 0.05mg (2.73%), Magnesium: 8.3mg (2.07%), Vitamin B5: 0.18mg (1.8%), Zinc: 0.25mg (1.65%), Potassium: 52.97mg (1.51%)