



## Mocha-Chocolate Shortbread

 Dairy Free

READY IN



45 min.

SERVINGS



50

CALORIES



77 kcal

DESSERT

### Ingredients

- 0.7 cup butter softened
- 1.3 cups flour all-purpose
- 2 teaspoons coffee instant
- 0.5 cup powdered sugar
- 12 ounces semi chocolate chips divided
- 0.5 teaspoon vanilla extract

### Equipment

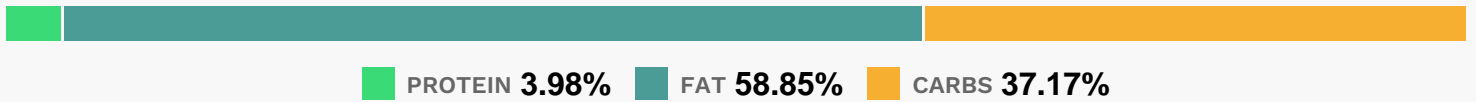
- bowl

- frying pan
- oven
- hand mixer

## Directions

- Combine first 3 ingredients in a medium bowl; add butter and vanilla, and beat at low speed with an electric mixer until blended. Stir in 1 cup chocolate morsels.
- Press dough into an ungreased 9-inch square pan; prick dough with a fork.
- Bake at 325 for 20 minutes or until lightly browned.
- Sprinkle remaining 1 cup morsels over top, and spread to cover.
- Cut shortbread into 25 (about 1 3/4-inch) squares; cut each square into 2 triangles.
- Let cool 30 minutes in pan before removing.
- Serve with ice cream, if desired.

## Nutrition Facts



## Properties

Glycemic Index:1.5, Glycemic Load:1.73, Inflammation Score:-1, Nutrition Score:1.605217402153%

## Nutrients (% of daily need)

Calories: 77.46kcal (3.87%), Fat: 5.07g (7.81%), Saturated Fat: 2.01g (12.56%), Carbohydrates: 7.21g (2.4%), Net Carbohydrates: 6.58g (2.39%), Sugar: 3.68g (4.09%), Cholesterol: 0.41mg (0.14%), Sodium: 29.33mg (1.28%), Alcohol: 0.01g (100%), Alcohol %: 0.12% (100%), Caffeine: 7.11mg (2.37%), Protein: 0.77g (1.54%), Manganese: 0.11mg (5.61%), Copper: 0.09mg (4.48%), Magnesium: 12.89mg (3.22%), Iron: 0.58mg (3.21%), Fiber: 0.63g (2.51%), Selenium: 1.64µg (2.35%), Vitamin A: 111.67IU (2.23%), Phosphorus: 21.88mg (2.19%), Vitamin B1: 0.03mg (1.8%), Folate: 5.75µg (1.44%), Zinc: 0.2mg (1.35%), Potassium: 44.69mg (1.28%), Vitamin B3: 0.25mg (1.27%), Vitamin B2: 0.02mg (1.19%)