

Chocolate shortbread cookies with white chocolate icing

Land o lakes recipe

1 C butter, softened
1 C powdered sugar
1 tsp vanilla
1 $\frac{3}{4}$ C flour
1/3 C unsweetened cocoa
1/2 tsp ground cinnamon

350 deg

Icing:

1 $\frac{1}{2}$ C white baking chips
2 T shortening

Combine butter, sugar and vanilla in large mixer bowl. Beat at medium, scraping often, until creamy. Reduce speed to low. Add flour, cocoa and cinnamon. Beat until well mixed

Roll out dough half at a time, to $\frac{1}{4}$ in thickness. Cut out cookies. Bake 10-12 min. Cool completely.

Melt baking chips and shortening in a 1 qt saucepan over low heat, stirring occasionally, until smooth (2-3 min). Place icing in small resealable bag. Snip 1/8 in off one corner. Pipe icing as desired onto cooled cookies.