

## SHORTBREAD COOKIES DIPPED IN CHOCOLATE GANACHE



### Ingredients |

- $\frac{3}{4}$  cup powdered sugar
- $\frac{1}{2}$  cup butter
- $\frac{1}{2}$  cup palm shortening
- $1\frac{1}{2}$  cup Manini's Gluten Free Multi-Purpose Flour
- $\frac{1}{2}$  teaspoon vanilla extract
- Chocolate Ganache
- 7oz Bakers chocolate semi-sweet
- 7oz Evaporated milk

### Directions |

Cream butter, shortening and sugar.

Add vanilla.

Combine flour with wet mixture. Roll into a ball and refrigerate for one hour.

Preheat oven at 325°

Roll out dough and cut into  $1\frac{1}{2}$  inch square pieces.

Bake cookies for 8-10 minutes.

After cookies have cooled, dip halfway into hot chocolate ganache and allow them to cool again.

Yields 30 cookies