

Strawberry Half Moon Shortbreads

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Ingredients:

2 sticks of butter, softened
2 tsp strawberry extract
¼ cup Baileys Strawberries and Cream liqueur
1 cup powdered sugar
2 ¼ cups flour
1 ¼ cups white chocolate chips
1 ¼ cups chocolate chips

Directions (makes about 3 ½ dozen):

- *Beat butter, strawberry extract and liqueur until smooth. Carefully beat in the powdered sugar and flour until just incorporated, then use your hands to bring the dough together. Roll into a log approximately 14 inches long, wrap in plastic wrap and refrigerate for at least an hour.
- *Preheat oven to 350 degrees. Cover baking sheets with parchment paper.
- *Remove cookie dough from fridge, cut into ¼ inch slices and bake for 14 - 16 minutes, until they just barely start to brown.
- *Remove the cookies from cookie sheets and allow to cool completely.
- *Melt the white chocolate chips in the microwave until completely smooth when mixed. Dip half of each cookie in the white chocolate, gently scrape the back, then place on parchment paper to set. They will set faster in the refrigerator.
- *Once the white chocolate has set, melt the chocolate chips in the microwave until completely smooth when mixed. Dip the other side of the cookies in the chocolate, gently scrape the back, and place on parchment paper to set.