



Nestlé® Tollhouse® Chocolatier Chocolate Olé Shortbread Cookies

Definitely not your average shortbread. Featuring rich chocolate shortbread with chopped pecans and a hint of cayenne, this cookie has a unique south of the border flair.

ESTIMATED TIMES

Preparation: 10 minutes
Cooking: 10 minutes
Yields: 42 (3½ dozen) cookies

INGREDIENTS

- 8 ounces NESTLÉ® CHOCOLATIER™ 53% Cacao Dark Chocolate Baking Bar(s), broken into small pieces
- 2 cups all-purpose flour
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground cayenne pepper
- 1 cup packed light brown sugar
- ¾ cup (1½ sticks) butter, softened
- 1 cup pecans, toasted, chopped

DIRECTIONS:

PREHEAT oven to 325° F.

MICROWAVE small chocolate pieces in small, uncovered, microwave-safe bowl on HIGH (100%) power for 45 seconds; STIR. If pieces retain some of their original shape, microwave at additional 10- to 15-second intervals, stirring just until melted. Cool to room temperature. COMBINE flour, cinnamon and cayenne in medium bowl. Beat brown sugar and butter in large mixer bowl until light and fluffy. Beat in melted chocolate. Stir in flour mixture until blended. Stir in pecans. SHAPE dough into 1-inch balls; place 2-inches apart on ungreased baking sheets. Flatten with bottom of glass dipped in sugar. BAKE for 10 to 12 minutes or until edges are set. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Welcome to the Neighborhood!

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1. Position a ruler across the dotted fold lines and lightly score using a paper knife or butter knife
2. Cut the house out along the solid lines—don't forget the chimney!
3. Fold down the center and secure front to back with double-sided tape
4. Cut a slit in the roof where indicated by the dotted line
5. Fold according to scored lines, and insert chimney tab through the slit in the roof to hold the house together
6. Slide the house over your cookie dough gift, and welcome your new neighbor!