

Chocolate Dipped Shortbread

1-1/2 cups (3 sticks) butter, softened
3/4 cup sugar
1 teaspoon vanilla extract
3 cups flour
1 teaspoon salt

Sugar (for bottom of glass)

1 cup semisweet chocolate chips
1 tablespoon shortening
1-1/2 cups finely chopped nuts (optional)

Combine the butter, 3/4 cup sugar and vanilla in a mixing bowl and beat until creamy. Add the flour and salt and mix well. Shape by rounded teaspoonfuls into 1-inch balls. Arrange on ungreased cookie sheets and flatten with the bottom of a glass dipped into sugar. Bake at 350 degrees for 10 minutes. Cool on the cookie sheets for 1 to 2 minutes and remove to wire racks to cool completely.

Melt the chocolate chips and shortening in a double boiler over hot water, stirring until well blended. Dip each cookie halfway into the melted chocolate, shake off the excess, dip into the nuts and place on waxed paper. Refrigerate for 30 minutes or until the chocolate is set.

Yield: 5 dozen

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