

## **WHITE CHOCOLATE DIPPED COOKIES**

*(adapted from Kudos Kitchen by Renee)*

*for cookies*

1 cup unsalted butter  
1/2 cup light brown sugar  
2 cups flour  
3/4 cup ground hazelnuts  
zest of 1 lemon  
2 teaspoons vanilla  
pinch of salt

*for dipping cookies*

1 + 1/2 packages white chocolate morsels  
3 tablespoons Crisco, divided  
1 tablespoon milk  
red and green food coloring

In a large kitchen Aid type bowl, beat together the butter with the brown sugar until creamy. Add the flour, ground hazelnuts, vanilla, lemon zest, and salt. Beat until smooth. Remove the dough from the bowl, form it into a log and wrap with plastic. Refrigerate for 1 hour.

Heat the oven to 325 F. Line a cookie sheet with parchment paper. When the dough is firm enough to handle, remove 1 inch balls and shape as a cookie, flattening the surface. Alternatively, you can slice pieces straight from the log, 1/4 inch thick. Smooth the surface and edges, and place on prepared cookie sheet. Bake for 15 minutes on until set and very lightly browned on the bottom. Remove from pan and place the cookies to cool on a rack. Before icing, place them in the freezer for 30 minutes.

Dipping the cookies: melt 1 cup of the chocolate chips and the 2 + 1/2 tablespoons of Crisco in your microwave. Check on it often and stir it occasionally until the chocolate is smooth and completely melted.

Using a fork and working with one cookie at a time, dip each cookie, turning it over to coat both sides nicely with chocolate. Place your dipped cookies on a baking sheet that has been lined with parchment paper. Follow this step until all of the chocolate is used up. This amount of chocolate will be enough to coat about 12 cookies.

With the remaining 1/2 cup of morsels, melt them in your microwave again, using 1/2 Tbs Crisco and 1 tablespoon of milk to keep the consistency thinner and better for drizzling. In two separate small bowls, divide the chocolate and color them with the red and green food coloring. Drizzle the cookies with both colors of icing, using the tines of a fork dipped in water, or if you have the right skills, a little improvised piping bag made with parchment paper.

Place the cookies in the fridge until time to serve them.