



*Sablés are a French butter cookie that originated in Normandy France. The name comes from the French word for sand, which describes the sandy texture of this crumbly cookie. Rich and delicate, with a wonderful chocolate flavor, this is a must-have cookie for chocolate lovers.*

## Three Chocolate Sablé Cookies

### *Ingredients*

1 1/2 cups flour  
1/2 cup cocoa powder  
2 squares dark unsweetened chocolate  
1 cup unsalted butter, room temperature  
3/4 cup sugar  
1/2 teaspoon salt  
1 egg  
1 teaspoon vanilla extract  
6 squares white chocolate

### *Instructions*

Preheat your oven to 350°F and line your cookie sheet with parchment paper or a silicone mat. Fit a large pastry bag with a star piping tip (#6 or larger). Place the dark chocolate in a cup and microwave in 10-second intervals until melted. Set aside to cool.

Sift the flour, cocoa powder, and salt in a bowl and set aside. In a mixing bowl fitted with the paddle attachment, mix together the butter and sugar until light and fluffy. Add the egg and vanilla extract and mix for another 1 to 2 minutes. Add the melted dark chocolate and mix until fully combined. Fold in the flour mixture and until most of the flour has been absorbed. Return it to the mixer and blend for another 3 to 4 rotations.

Transfer the dough into the prepared pastry bag and, starting from the point away from you, squeeze out the dough onto the prepared cookie sheet. Stay on the starting spot for a few seconds to make the end fatter and then pull towards you, lessening the pressure to achieve a thinner end. Your piped cookies should be no longer than 2" and have a shell-like shape. The dough is a bit stiffer, so you will need some hand muscle.

Bake for 12 minutes and allow the cookies to rest in the cookie sheet for an additional 5 minutes before transferring to a wire rack to cool completely. To finish the cookies, microwave the white chocolate in a cup in 10-second intervals until melted. Dip the narrow end of the cookie into the white chocolate and let it rest on parchment paper until hardened (at least 1 hour).

Makes 40 to 48 cookies.