

**SABLES AU CHOCOLAT/CHOCOLATE SHORTBREAD (HOMEMADE OREOS!) OR  
CHOCOLATE CRUMBLE/CRUNCHIES**

For approximately 740 g / ~1.6 lbs or ~26 ounces of dough. Cookie yield will vary depending on the size you wish. I'm a smaller-is-better type of baker.

As an example, I usually roll the dough out and cut ~ 1.25 inch (~7-8 g dough) to 1.5 inch diameter (9~10 g dough) rounds. Yield would be from 70ish pieces for the larger size to 90ish pieces for the smaller. You can also divide the dough into four ~ 185 g portions and form 1.5" diameter logs for slicing and baking.

OPTION: Amp up the dough by adding ~50 g finely crushed cocoa nibs or ~75 g finely chopped or grated dark chocolate to it.

Sandwich them up with white chocolate ganache (see recipe below) or leave them single and do an edge dip in chocolate.

As always, I recommend weighing ingredients, preferably in metric gram weights which are more precise.

The white chocolate filling has to be made ahead and chilled at least 4 hours so you can make that even a couple of days ahead.

Here's the filling:

- 125 g / 4.5 ounces good quality 35% white chocolate, chopped or in discs or *feves*.
- 15 g / one tablespoon unsalted butter
- 125 g / 1/2 cup heavy cream

1. In a microwave safe bowl or in a heat proof bowl over a *bain marie* melt the white chocolate and butter.
2. Heat the cream to boiling (either in a small saucepan or in a Pyrex glass measuring cup).
3. Pour the cream over the white chocolate and blend to combine.
4. Place plastic wrap directly on the surface and chill at least 4 hours.

Here's the dough recipe:

- 260 g / 2 cups all purpose flour
- 85 g / ~ scant cup Dutch process cocoa powder
- 3/8 teaspoon baking soda
- 227 g / 8 ounces/ 2 sticks unsalted butter, room temperature
- 1 teaspoon kosher salt
- 160 g / 3/4 cup plus 2 teaspoons cane sugar
- OPT: 50 g finely crushed cocoa nibs or 75 g finely chopped dark chocolate (61-64% is a good range).

1. Sift the flour, cocoa and baking soda into a medium bowl and whisk together. Set aside.
2. In the bowl of a stand mixer fitted with the paddle mix the butter until smooth.
3. Add the salt and blend, then add the sugar and beat on medium speed for about 2 minutes until fluffy.
4. Add the dry ingredients in two additions, blending fully. Blend in nibs or chopped chocolate if using.
5. Wrap and chill the dough overnight or for at least a couple of hours before rolling out. I usually divvy it up into 4 or 5 portions and wrap separately since it's easier to roll out a smaller portion at a time. Alternatively you can divide the dough into four and form 1.5" diameter logs with each portion. Wrap each separately and chill. NOTE: you can also freeze some for later!
6. When you're ready to bake, heat the oven to 325°F. Line one or two half sheet pans with parchment, depending on how many cookies you'll be baking at a session.
7. Roll the dough to about 1/4" thick and cut your shapes of choice. Scraps can be re-rolled but remember to always work the dough cool. If it gets too warm, place in the freezer about 10 minutes before continuing. If slicing logs, slice ~1/4" slices. Line cookies up on sheet pans, leaving ~1/2" between.
8. Bake about 25 minutes total. Rotate pans about half way through and, if baking two sheets at a time, swap positions on the racks as well. The cookies should appear dry and set.
9. Let cool on wire grids.

## *the french tarte*

the sweet taste of france

This dough freezes extremely well as do the baked cookies.

If you're sandwiching them, remove the chilled white chocolate filling from the fridge and whip to thicken it. Line up your cookies in pairs, bottoms up, pipe a dollop on one and sandwich 'em up.

One of the ways I commonly use this dough is to make chocolate crumbs that I bag up and freeze for garnish. Typically a quarter or so of the base recipe is plenty to start with. Just break the chilled dough up into pieces then cut them smaller with a bench scraper to coarse crumbs.

Spread the crumbs out on a parchment lined half sheet pan and bake as above. In this case I usually stir them up and break them up a bit more every 5-10 minutes to achieve a finer crumble. Once cooled, bag up and freeze.

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