

Chocolate Shortbread Hearts

1 cup flour
¾ cup confectioner's sugar
½ cup unsweetened cocoa powder
Pinch of salt
½ cup butter, room temperature
1 Tablespoon rum
1 Tablespoon cold water (optional)

Have on hand a 1-2" heart cutter and 2 baking sheets lined with parchment if desired. In food processor, combine flour, cocoa, confectioner's sugar and salt. Add butter, cut in pats and rum. Pulse just until the dough comes together to form large clumps (not a ball) adding water if needed. Turn clumps out onto a floured surface and knead gently until smooth.

Refrigerate dough for 30 minutes. Roll dough 1/4-1/2 inch thick and cut out small hearts. Bake for 10-12 minutes at 350 degrees. Leave on baking sheets for 1 minute and then transfer to racks to cool. Sprinkle with confectioner's sugar before serving if desired.