



## GHIRARDELLI'S WISH STAR CHOCOLATE COOKIE

Makes about 12 cookies

### FOR COOKIE DOUGH

- 1 bar (4-oz) Ghirardelli 60% Cacao Bittersweet Chocolate Baking Bar, chopped
- 2 cups all-purpose flour
- $\frac{1}{4}$  tsp salt
- 1 cup (2 sticks) unsalted butter, at room temperature
- $\frac{1}{2}$  cup sugar
- 1 tsp vanilla

### FOR COATING

- 1 bag (11.5 oz) Ghirardelli 60% Cacao Bittersweet Chocolate Chips
- 1 Tbsp butter

### MAKE COOKIE DOUGH:

Melt baking bar in a metal bowl set over a saucepan of barely simmering water and set aside. Whisk together flour and salt in a small bowl. Beat together butter and sugar in a large bowl with an electric mixer until smooth. Beat in melted chocolate and vanilla. Reduce speed to low, then mix in flour mixture until just combined. Wrap dough in plastic wrap, shape into a  $\frac{1}{2}$ -inch thick disk and chill for at least 2 hours.

Put oven rack in middle position and preheat oven to 350°F. Line a baking sheet with parchment paper. Put dough between two sheets of plastic wrap and roll with a rolling pin to a  $\frac{3}{8}$ -inch thick disk. Using a 2  $\frac{1}{2}$ -inch star-shaped cookie cutter, cut out the cookies from the dough. If the dough is very soft, chill again for at least 30 minutes. Bake for 7 to 9 minutes. Cool completely on baking sheet. Transfer with a spatula to a wire rack.

### MAKE COATING:

Melt chocolate chips with one tablespoon butter in a double boiler. Dip cooled cookie in melted chocolate mixture and let chocolate set.

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