

Kalamata olives are the surprise ingredient in these buttery shortbread cookies--a fresh take on a sweet and savory cookie. Visit bettycrocker.com/redhot to view the Chocolate-Dipped Olive Sablés and other Red Hot Holiday Trend recipes.

Chocolate-Dipped Olive Sablés

Prep Time: 45 Minutes
Start to Finish: 1 Hour 15 Minutes

Cookies

3/4 cup plus 2 tablespoons butter, softened
1/4 cup sugar
2 cups Gold Medal® all-purpose flour
1/2 cup finely chopped kalamata olives, drained, patted dry with a paper towel
1/2 cup finely chopped pistachio nuts
1/2 cup finely chopped dark chocolate chips

Topping

1 cup dark chocolate chips
1 teaspoon vegetable oil
1/2 cup finely chopped pistachio nuts

1. Heat oven to 350°F. In large bowl, stir 3/4 cup of the butter and the sugar until well mixed. Stir in flour (if dough is crumbly, mix in up to 2 additional tablespoons softened butter). Stir in remaining Cookie ingredients.
2. On work surface lightly sprinkled with flour, roll dough 1/4 inch thick. Cut with 2-inch round cutter. On ungreased cookie sheets, place 1/2 inch apart.
3. Bake 15 to 18 minutes or until set. Immediately remove from cookie sheets to cooling racks.
4. In small microwavable bowl, microwave 1 cup chocolate chips and the oil uncovered on High 1 minute 30 seconds, stirring every 30 seconds or until mixture can be stirred smooth. Dip half of each cookie into chocolate; wipe excess on edge of bowl. Sprinkle edge of dipped half with finely chopped pistachio nuts. Place on waxed paper to set, about 1 hour.

About 4 dozen cookies

1 Cookie: Calories 100 (Calories from Fat 60); Total Fat 6g (Saturated Fat 3.5g, Trans Fat 0g); Cholesterol 10mg; Sodium 40mg; Potassium 60mg; Total Carbohydrate 9g (Dietary Fiber 0g); Protein 1g
% Daily Value: Vitamin A 2%; Vitamin C 0%; Calcium 0%; Iron 4%

Exchanges: 1/2 Starch, 1 Fat

Carbohydrate Choices: 1/2

Dipping the cookie in chocolate gives it a finished look, but if you're short on time, simply drizzle the melted chocolate over the cooled cookies.

Make ahead! Stir up the batter, wrap it tightly in plastic wrap and refrigerate for up to 2 days before baking. Allow the dough to come to room temperature before rolling it out.