

Salt and Serenity

Salted Skor Bar Shortbread

Makes 40 cookies

- 1 cup unsalted butter, softened
- 3/4 cup powdered sugar
- 2 1/3 cups all-purpose flour
- 2 teaspoons coarse sea salt (I like Fleur de Sel)
- 4 Skor or Heath Bars, chopped into 1/4 inch pieces

1. In the bowl of an electric mixer fitted with a paddle attachment, mix together butter and sugar until smooth. Add the flour and salt and mix on low speed until the dough comes together. Mix chopped Skor bars.
2. Form dough into 1 3/4-inch-thick round or square logs. Wrap tightly in waxed paper and refrigerate for several hours until firm. If you are in a hurry, you can also freeze them for about 30 minutes. They can be wrapped in plastic wrap and frozen for up to a month.
3. Preheat oven to 350°F. Line two baking sheets with parchment paper.
4. Cut dough into 1/4-inch-thick slices and place on prepared sheet pans. (On a half sheet pan (13 x 18 inches) I was able to place 20 cookies.) Bake until cookies are light golden brown on the bottoms, 15 to 18 minutes. Let cookies cool 5 minutes on sheets. Transfer to wire racks to cool completely.