

Salt and Serenity

Adapted from Alison Roman's recipe for Salted Butter and Chocolate Chunk Shortbread recipe from her new book, *Dining In*.

Salted Butter Skor Shortbread

Makes 30 cookies

1 cup plus 2 tablespoons (2¼ sticks) salted butter, cut into ½-inch pieces, removed from fridge 30 minutes before you start mixing dough

½ cup granulated sugar

¼ cup (packed) light brown sugar

1 teaspoon pure vanilla extract or vanilla bean paste

2¼ cups all-purpose flour

4 Skor or Heath bars cut into ½ inch pieces

¼ cup cocoa nibs

1 large egg, beaten to blend

1 cup Turbinado or Demerara sugar (for rolling logs of dough)

Flaky sea salt (such as fleur de sel or Maldon)

1. Using an electric mixer and a medium bowl or a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, brown sugar, and vanilla on medium-high speed until super light and fluffy, 3–5 minutes.
2. Using a spatula, scrape down sides of bowl. With mixer on low speed, slowly add flour, followed by chopped Skor bars and cocoa nibs, and beat just to blend.
3. Divide the dough into 2 pieces. Use cold hands to form each piece of dough into a rough log, approximately 2¼ inches in diameter. You may have to form the log a few times to get all the air pockets out of the dough. It should be a solid log. Place each log on a sheet of parchment or wax paper. Roll the dough in the paper, using a ruler to compact the log into an even, smooth shape and to squeeze out air as you go. Chill logs until firm, at least 2 hours, but you can leave them in the fridge for up to a week before slicing and baking.
4. Preheat oven to 350°F. Line 2 rimmed baking sheets with parchment paper. Brush outside of logs with egg wash. Roll logs in turbinado or demerara sugar (this is for those really delicious crispy edges).
5. Using a sharp serrated knife gently saw each log into ½"-thick rounds. You will hit some chunks of Skor bits and the cookies might break. Just use your fingers to smush it together again.

6. Arrange on prepared baking sheet about 1" apart (they won't spread much). Sprinkle with sea salt. Bake cookies until edges are just beginning to brown, 12–15 minutes. Let cool slightly before eating them.

Do Ahead: Cookie dough can be made 1 week ahead. Tightly wrap in plastic and chill, or freeze up to 1 month. Cookies can be baked 5 days ahead. Store in an airtight container. In our house, we store the baked cookies in the freezer and eat them frozen.