

Salt and Serenity

Coffee Toffee Shortbread Cookies

Recipe adapted from Erin Clarkson's recipe for 30 Minute Shortbread Cookies (www.cloudykitchen.com)

Makes 24-26 cookies

Cookies:

125 grams icing sugar, sifted

250 grams unsalted butter, removed from fridge 30 minutes before making cookie dough

1 teaspoon vanilla bean paste or vanilla extract

$\frac{3}{4}$ teaspoon Diamond Crystal Kosher salt

350 grams all-purpose flour

30 grams corn starch

1 Tablespoon Folgers instant coffee crystals

80 grams Skor Bars (about 2 bars), chopped into $\frac{1}{8}$ inch pieces

Garnish:

400 grams bittersweet or semi-sweet chocolate, (not unsweetened) coarsely chopped ([this is my favourite chocolate](#))

156 grams [Skor bits](#) (or other finely chopped toffee)

1. Preheat the oven to 325°F. Line two rimmed baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream together the powdered sugar, butter, and vanilla for about 3 minutes. This can also be done with a handheld electric mixer and a large mixing bowl.
3. Sift together the flour, corn starch and salt and add to the creamed butter and sugar mixture and beat for another minute, until all the flour is incorporated. Add coffee crystals and chopped Skor bars and mix briefly until evenly incorporated into the dough.
4. Dump the dough out onto the countertop, and using your hands, press the dough together, and shape into a rectangular shaped log about 25cm long, 6cm wide and 3.5cm tall. Using a bench scraper, square off the edges of the rectangle, as best you can.
5. Using a sharp knife, slice the shortbread into cookies 1cm thick, and arrange on parchment lined baking sheets, leaving a little room for spreading. Using a fork, poke a few holes in the top of each cookie.
6. Bake the cookies for 16 to 17 minutes, until set and just beginning to turn golden around the edges. Remove from the oven, set cookie sheets on a wire cooling rack and allow to cool on the baking sheet.
7. While cookies are cooling, place $\frac{3}{4}$ of the chopped chocolate in a medium sized microwave safe bowl and heat on medium power in microwave for 2 minutes. Stir, add remaining chopped chocolate, and continue melting at 50% power for an additional 1 minute. Stir again. If everything is not completely melted, continue heating at medium (50%) power in 15 second intervals, until chocolate is completely melted. Pour melted chocolate into a 1 cup measuring cup or another narrow vessel
8. Dip a quarter of the short side of each cookie into the melted chocolate. I held my cookies on the diagonal. Shake off excess chocolate, lay on parchment lined baking sheet and sprinkle wet chocolate with Skor bits. Refrigerate until chocolate is firm, about 15 minutes.

These cookies can be refrigerated in an airtight container for a week, or frozen for up to 6 weeks.