

CHOCOLATE TOFFEE SHORTBREAD TRIANGLES

INGREDIENTS

for the Cookies

1 cup butter, softened to room temperature
1 cup sugar
1 egg
1 teaspoon vanilla extract
1 teaspoon butterscotch extract (optional)
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt

for the decoration

2 cups semi sweet chocolate, chopped
4 tablespoons vegetable shortening (Crisco)
1 tablespoon heavy cream
1/2 cup toffee bits*

You will also need: a triangle cookie cutter

DIRECTIONS

In the mixing bowl of your stand mixer using the paddle attachment, cream together butter, sugar and egg until light and fluffy. Add in vanilla and butterscotch extracts. Finally, mix in the flour, baking powder and salt until smooth and well combined. Chill in refrigerator 2-3 hours or until firm enough to be rolled.

Preheat oven to 400F. Prepare cookie sheets with silpat or parchment paper.

Roll the dough onto a lightly floured work surface to approximately 1/4 inch thick. Using a triangle cookie cutter, cut out cookies as close together as possible. Transfer the cookies to the prepared baking sheets and bake for about 10 minutes, or until firm. Let cool on the baking sheets for 10 minutes, then transfer the cookies to a rack to cool completely. Re-roll the scraps, and stamp out more cookies, chilling the scraps between batches if necessary.

Once the cookies are cool, prepare your chocolate for decorating. In a metal bowl over a small pot of simmering water, melt chocolate, vegetable shortening and cream until smooth. Using a piping bag fitted with a very small tip, drizzle chocolate over the shortbread and as quickly as possible, sprinkle with the toffee bits.

* If you can't find toffee bits, buy some butterscotch or toffee hard candy, place into a zip top bag and smash them to bits with a rolling pin.