



Makes: 36 cookies

Prep Time: 10 minutes Bake Time: 18 minutes

Total Time: 1 hour

Dipped Toffee Shortbread Cookies

- 1 cup unsalted butter, softened
- 3/4 cup powdered sugar
- 2 & 1/3 cups all-purpose flour
- 2 tsp coarse sea salt (I like Fleur de Sel)
- 4 Skor or Heath Bars, chopped into 1/4 inch pieces
- 6 ounces milk or semisweet chocolate chips
- 1/4 cup chopped pecans or Skor/Heath Bars.

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 in chopped Skor bars.

Form dough into 2 discs. 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.

Preheat oven to 350°F. Line two baking sheets with parchment paper. On a lightly floured surface, roll dough to 1/4-inch thickness. Using heart cookie cutters (or any shape) cut dough and place on prepared sheet pans. 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.

Once completely cool, melt chocolate in microwave in 20 second bursts, stirring after each burst until chocolate is completely melted. Dip one half of cookie into melted chocolate. Set on rack in baking sheet and sprinkle with chopped nuts or Skor/Heath bars. Let sit until chocolate sets up.