

Uk Shortbread

1 tsp Celtic Grey Salt
4 oz Granulated Sugar (113g)
8 oz Kerry Gold Irish Butter
(Unsalted) (225g)
12 oz Unbleached Flour
(340g)
4 oz Heath English Toffee
Bits (225g)

- ❶ Place Butter, Sugar and Salt in a mixing bowl.
- ❷ Cream together until light and fluffy.
- ❸ Slowly work in the Flour until a crumbly dough forms.
- ❹ Add the Toffee Chips and work in with a spatula (it works better than the mixer does)
- ❺ Place on a large piece of waxed paper.
- ❻ Press the crumbly dough into a log.
- ❼ Roll the waxed paper around it and roll on the counter (this seems to work fairly well)
- ❽ Remove waxed paper and wrap in plastic wrap, then refrigerate for 4 hours.
- ❾ When you remove the dough from the refrigerator, begin preheating the oven to 325 degrees.
- ❿ Slice into 1/4 inch slices and lay them out on a parchment lined baking sheet.
- ⓫ Bake for 20-25 minutes, just until the bottoms begin to brown but the sides are still pale.
- ⓬ Leave the Shortbreads on the baking sheet for about 5 minutes to give the hot toffee bits a chance to cool a little bit, cause they are gonna be REALLY hot and REALLY sticky.
- ⓭ Move to a wire rack and let cool completely.
- ⓮ Serve with your favorite herbal tea.
- ⓯ Or just eat them one by one....YUM!