

BUTTERSCOTCH SHORTBREAD

TOTAL TIME PREP: 30 MIN. + CHILLING BAKE: 10 MIN./BATCH

INGREDIENTS:

- 1 CUP BUTTER, SOFTENED
- 1/2 CUP CONFECTIONERS' SUGAR
- 1 TEASPOON VANILLA EXTRACT
- 1-3/4 CUPS ALL-PURPOSE FLOUR
- 1/2 CUP CORNSTARCH
- 1/4 TEASPOON SALT
- 1/2 CUP BUTTERSCOTCH CHIPS, FINELY CHOPPED
- 1/2 CUP MILK CHOCOLATE ENGLISH TOFFEE BITS



DIRECTIONS:

1. IN A LARGE BOWL, CREAM BUTTER AND CONFECTIONERS' SUGAR UNTIL LIGHT AND FLUFFY. BEAT IN VANILLA. COMBINE FLOUR, CORNSTARCH AND SALT; GRADUALLY ADD TO CREAMED MIXTURE AND MIX WELL. FOLD IN BUTTERSCOTCH CHIPS AND TOFFEE BITS. COVER AND REFRIGERATE 1 HOUR OR UNTIL EASY TO HANDLE.
2. PREHEAT OVEN TO 350°. ON A LIGHTLY FLOURED SURFACE, ROLL OUT DOUGH TO 1/4-IN. THICKNESS. CUT WITH A FLOURED 2-IN. FLUTED ROUND COOKIE CUTTER. PLACE 1 IN. APART ON UNGREASED BAKING SHEETS.
3. BAKE 10-12 MINUTES OR UNTIL LIGHTLY BROWNED. REMOVE TO WIRE RACKS.