



Toffee Shortbread Bites

Adapted from [Desserts 4 Today](#), Abby Dodge

BAH Note: These shortbready cookies have a crumbly dough that should come together in your hands. If you go to form the dough and it will not hold together, add more butter 1 tablespoon at a time, until it will. Because of this diversion from Abby Dodge's ratio, and some smaller portioning on my part, I squeezed nearly 48 of these beauties out of what should have been a batch of 24 (below).

- 10 tablespoons room temperature butter
- 1 cup powdered sugar
- 1 1/2 cup all purpose flour
- 8 ounces chocolate covered toffee candy bar, chopped

Heat the oven to 350 degrees and line a mini muffin pan with paper liners.

On low speed, beat together the butter and sugar in the workbowl of stand mixer fitted with a paddle attachment for approximately 1 minute or until combined.

Add the flour and mix on low for another minute or just until all the flour is combined with the butter and sugar. Stir in the chopped candy bar bits on low just until they are mixed into the dough.

Shape the dough into 1 inch balls and place into the prepared pan. Work quickly so that the buttery dough does not start to get soft and melty in your hands. Bake for 15 - 19 minutes, turning the pan halfway through, until the cookies have puffed and the tops look cracked and just a little dry.

Cool on a rack completely before serving or storing in an airtight container.

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