



Sea Salt Caramel Shortbread Crisps made with Butterfinger®

Baked Good | Vegetarian | Dessert | Banqueting

👩🍳👩🍳👩🍳 | 45 minutes ⌚ | 🍪🍪🍪

10 oz. All-Purpose Flour

2 oz. Powdered Sugar

8 oz. Butter, salted, very cold, cubed

3 cups Butterfinger® Pieces

1 cup Caramel Sauce, warmed

¼ cup Sea Salt

Pre heat oven to 325 degrees F. Slightly warm the caramel sauce in a microwave. Cut the butter into small ½” cubes and keep in freezer. In a mixer with the paddle attachment, mix the flour, sugar and chocolate pieces until mixture resembles coarse oatmeal. On slow speed, add the cold butter until it is just incorporated, being careful not to over mix. Pinch off 1 ¼ oz. pieces and roll into a ball. Flatten ball into a disc shape and place on a sheet pan lined with bakers’ parchment. Bake for 8 to 10 minutes or until golden brown and have crispy edges. When cool, spread cookies with warm caramel and top with a pinch of sea salt.