



Chewy Coffee-Toffee Shortbread

READY IN



45 min.

SERVINGS



16

CALORIES



234 kcal

DESSERT

Ingredients

- ☐ 0.5 cup firmly brown sugar light packed
- ☐ 1 cup butter softened
- ☐ 2.3 cups flour all-purpose
- ☐ 1 tablespoon espresso powder with café bustelo instant
- ☐ 0.1 teaspoon salt
- ☐ 0.5 cup almond toffee bits with hershey's
- ☐ 1 tablespoon water hot

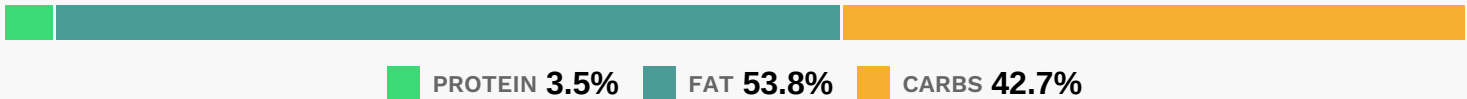
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ cookie cutter

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Stir together espresso powder and water.
- ☐ Add to butter mixture, stirring well.
- ☐ Combine flour and salt; gradually add to butter mixture, beating at low speed until blended. Stir in toffee bits. Cover and chill dough 30 minutes.
- ☐ Roll dough to 1/2" thickness on a lightly floured surface.
- ☐ Cut with a 2 1/2" round cutter or Christmas cookie cutter.
- ☐ Place 2" apart on ungreased baking sheets.
- ☐ Bake at 275 for 50 minutes. Cool 2 minutes on baking sheets.
- ☐ Remove to wire racks to cool.
- ☐ Note: If you can't find almond toffee bits in the supermarket, substitute 1/2 cup finely crushed Skor candy bars or crushed Werther's Original candies.

Nutrition Facts



Properties

Glycemic Index:11, Glycemic Load:12.15, Inflammation Score:-3, Nutrition Score:3.2839130223121%

Nutrients (% of daily need)

Calories: 234.34kcal (11.72%), Fat: 14.1g (21.69%), Saturated Fat: 8.84g (55.25%), Carbohydrates: 25.19g (8.4%), Net Carbohydrates: 24.71g (8.99%), Sugar: 11.42g (12.69%), Cholesterol: 38.19mg (12.73%), Sodium: 121.81mg (5.3%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 9.81mg (3.27%), Protein: 2.06g (4.12%), Vitamin B1: 0.14mg (9.29%), Selenium: 6.28µg (8.97%), Vitamin A: 439.72IU (8.79%), Folate: 32.81µg (8.2%), Manganese: 0.13mg (6.49%), Vitamin B3: 1.14mg (5.71%), Vitamin B2: 0.1mg (5.7%), Iron: 0.88mg (4.91%), Vitamin E: 0.41mg (2.73%), Phosphorus: 25.98mg (2.6%), Fiber: 0.47g (1.9%), Magnesium: 6.1mg (1.52%), Copper: 0.03mg (1.47%), Calcium:

14.74mg (1.47%), Potassium: 46.19mg (1.32%), Vitamin K: 1.26µg (1.2%), Vitamin B5: 0.11mg (1.12%)