

CARAMEL MACCHIATO SHORTBREAD BARS



Makes 40 servings

2 tsp (10 mL)	instant coffee granules
1 tsp (5 mL)	hot water
1 1/2 cups (375 mL)	butter , softened
3/4 cup (175 mL)	sugar
3 cups (750 mL)	all-purpose flour
1 1/4 cups (300 mL) (Approx 4 Skor [®] bars)	chopped chocolate covered toffee bar (e.g. Skor [®])
	Milk (beverage accompaniment)

Preheat oven to 350°F/180°C. Dissolve coffee in hot water. Beat butter, coffee and sugar until fluffy. Stir together flour and candy; mix into butter mixture 1/2 cup at a time until combined.

Press dough into a non-stick 15x10 inch (25x37.5 cm) cookie sheet lined with parchment paper or a silicone baking mat (this is to prevent the pan from getting scratched when cutting the bars). Bake for 20 minutes or until slightly golden. Remove from oven. While still warm, cut into bars using a sharp knife. Cool in pan on rack. Enjoy with a latté or refreshing glass of milk!

Recipe Courtesy of Dairy Farmers of Canada