

## **Shortbread Lovin'**

You'll need:

1 stick of butter. Room temperature and soft

1 level cup of flour

1/3 cup of confectioners sugar

(If you're feeling frisky toss in 1/2 tsp of good vanilla)

Chocolate chips

Your choice of nuts

Mix everything together with a fork or a pastry cutter. It will form a soft dough.

Press the dough into a greased 8 inch spring form pan. Pop in a 300 degree oven for about 30 minutes or until golden brown.

You can also use a cookie sheet if don't have a spring form pan. If you want to get all fancy you can roll the dough into a nice log, wrap it in wax paper and pop it in the freezer for 15 minutes or so. Then you can slice it up and make cookies.

A few minutes before the shortbread is done, toss 1/2 cup – 1 cup of chocolate chips in the microwave. Heat them just until they start to get soft.

As soon as the shortbread comes out of the oven, gently spread the chips on top of the shortbread with a spatula. The heat from the shortbread will help melt the chocolate. Spread an evenly layer of chocolate over the shortbread. Sprinkle some finely chopped nuts over the chocolate. You can also use caramels, jam or anything else your heart desires to top your shortbread.

No go tap your toes, file your nails.... Just keep busy till the shortbread cools down and the chocolate hardens. (About 2 hours)

After everything is nice and cool, pop the ring on the spring form and slide the shortbread onto a cutting board. You may need to slip a knife under the shortbread to help it along.

Cut the shortbread into small squares.

Step back, pat yourself on the back and smile... then pop a piece in your mouth.