

Butterscotch Shortbread Bars



Ingredients

- 1 cup unsalted butter
- 1 cup powdered sugar
- 2 cup all purpose flour
- 1/2 tsp kosher salt
- 1 egg
- 1 cup butterscotch morsels

Instructions

1. In a small saucepan on medium-low heat, melt butter. Bring to a boil and allow to brown for 1-2 minutes. Remove from heat, allow to cool for a few minutes.
2. In a large mixing bowl, add melted butter with powdered sugar, mix completely. Add flour and salt. Mix together (will be crumbly). Add in egg and butterscotch, mix until completely combined.
3. Line a 15x10x1 baking sheet with parchment paper. Place dough on baking sheet and press (with palms of hand) to about 1/4 inch thick. Shape into a rectangle (doesn't have to touch side of pan). Mine was about 12x10.
4. Bake in a 350 degree oven for 20-25 minutes, until lightly browned. Remove from oven and cool about 5 minutes. Using a sharp knife, make slices into cookies about 3inch x 1inch. Don't separate, allow to cool completely.
5. When cooled, separate cookie bars (using knife if necessary). Store in air tight container for one week. ENJOY!