

# NEVER PLAIN SHORTBREAD

## DRIED FRUIT & OAT SHORTBREAD

### INGREDIENTS

- 3/4 Pound (3 Sticks) Butter
- 1 Cup Sugar
- 1 TSP Vanilla Extract
- 3 1/2 C All-Purpose Flour
- 1/4 TSP Salt
- 2/3 C Dates
- 1/2 C Raisins
- 1/3 C Toffee Bits
- 1/3 C White Chocolate Chips
- 1/2 C Oats
- Turbinado Sugar (For Topping)

### DIRECTIONS

Preheat your oven to 350° Fahrenheit.

Cream your butter & sugar in the bowl of a stand up mixer with the paddle attachment, until combined, then blend in the vanilla extract.

In a separate bowl, sift your flour & salt. With the mixer on, gradually incorporate the flour & salt into the butter mixture until it starts to form a dough.

Next, mix your dried fruit in, then add the toffee bits, white chocolate chips, and oats, and mix those in as well.

Turn your dough onto a floured surface, and shape it into a flat disc. Chill your dough disc for about 30 minutes (basically long enough to make it easy to work with, but too long that it becomes too hard to work with).

Once your dough is chilled, roll it out to about a 1/2 inch thick (you may want to divide it into two batches prior to rolling), and cut it into rectangles of your desired size.

Lastly, lightly sprinkle with turbinado sugar.

Bake for about 15-20 minutes, or until the edges begin to brown.