

S O M E

KITCHEN STORIES

fiction + food

Shortbread Caramel Sandwiches

source: Dust Jacket | makes 20 cookies

INGREDIENTS

10 Tablespoons butter, softened
1/3 cup confectioner's sugar, sifted
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour, sifted
2 tablespoons cornstarch, sifted
2/3 cup store-bought caramel filling (dulche de leche)

DIRECTIONS

Place the butter, sugar and vanilla in an electric mixer and beat 8-10 minutes or until pale and creamy. Add the flour and cornstarch and beat until a smooth dough forms. Roll the dough out between 2 sheets of non-stick baking paper to 5mm thick and refrigerate for 30 minutes or until firm.

Preheat oven to 350° F. Using a 4.5cm- round cookie cutter, cut 40 rounds from the dough and place on baking trays lined with non-stick baking paper, leaving room to spread. Bake for 10-12 minutes or until light golden. Allow to cool on wire racks. Spread half the shortbreads with caramel and sandwich with remaining shortbreads.