

Heath Bar and Pistachio Shortbread Cookies

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Ingredients

- ¾ cup (1½ sticks) unsalted butter, softened
- ¼ cup powdered sugar
- ¼ cup granulated sugar
- ¼ tsp. salt
- 1½ cups all-purpose flour
- 2 Tbsp. Heath Milk Chocolate Toffee Bits
- 2 heaping Tbsp. shelled pistachios, finely chopped



Directions

1. Preheat your oven to 300°F. Chop the pistachios and set them aside.
2. In a large bowl, beat together the butter, powdered sugar, granulated sugar, and salt until smooth. Stir in the flour until a crumbly mixture forms.
3. Knead with your hands until the dough comes together uniformly. Gently knead in the Heath Bar pieces and chopped pistachios until they are distributed evenly throughout the dough.
4. Press the dough evenly into an 8"-square baking dish and gently smooth the top. Prick the dough all over with a fork, pressing almost all the way through to the bottom with each indentation.
5. Bake for 45-50 minutes, until the top of the shortbread starts to look golden brown. The edges should be slightly darker in color than the middle. Immediately cut the shortbread into 24 cookies and leave to cool completely in the baking dish. Store the cookies in an airtight container after they have cooled.