

DINNERLY



Millionaire Shortbread with Eggnog Caramel



45min



2 Servings

We hope the holiday season is already making you feel like a million bucks, but if you need an extra push, these classic shortbread cookies will get you there. Layers of chocolate and caramel make this sweet as rich as it sounds, and we added a festive twist! Ever heard of eggnog-flavored caramel? Well now you have. We've got you covered! (2p-plan makes about 12 cookies, 4p-plan makes about 24 cookies)

WHAT WE SEND

- 2½ oz confectioners' sugar
- 10 oz all purpose flour ¹
- 5 oz granulated sugar
- 12 oz can evaporated milk ⁷
- ¼ oz warm spice blend
- 3 oz chocolate chips ^{6,7}

WHAT YOU NEED

- 13 Tbsp butter, softened ⁷
- 1 large egg ³
- vanilla
- kosher salt
- sea salt (optional)

TOOLS

- mixer with paddle attachment or handheld electric mixer
- rimmed baking sheet
- small saucepan
- microwave

COOKING TIP

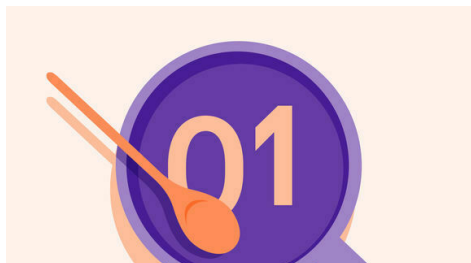
Take out butter to soften at room temperature at least 1 hour before baking.

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

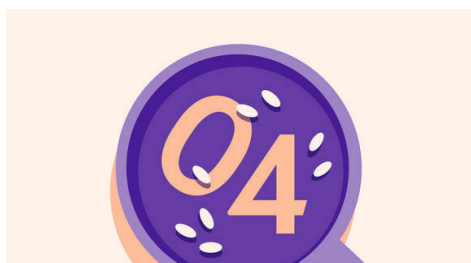
Calories 290kcal, Fat 15g, Carbs 37g, Proteins 3g



1. Make dough

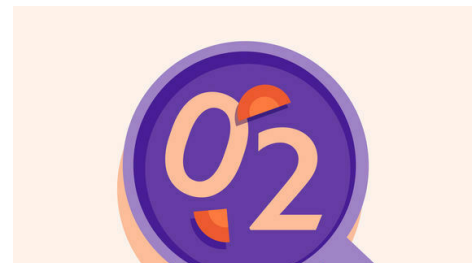
Preheat oven to 350°F with a rack in the center.

In a medium bowl with an electric mixer, beat to combine **confectioners' sugar** and **8 tablespoons (1 stick) softened butter**, 1 minute. Separate **1 large egg**; discard whites. Add **yolk** and **½ teaspoon vanilla** to butter and mix until combined. Add **1 cup flour** and **½ teaspoon salt**; mix until dough forms.



4. Make eggnog caramel

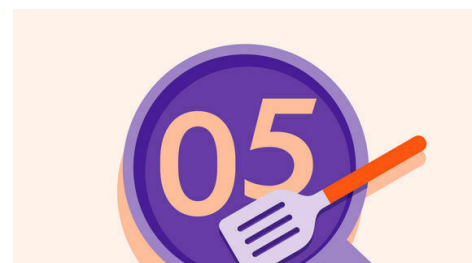
In a small saucepan over medium, heat **½ cup granulated sugar** and **2 tablespoons water** until sugar dissolves and is deep golden-brown, 8–10 minutes (watch closely). Whisk in **cubed butter** until melted. Carefully add **¼ cup evaporated milk**; cook until slightly thickened, 1 minute. Stir in **½ teaspoon each of warm spice blend and salt**; set aside to cool slightly, 5–10 minutes.



2. Roll dough & chill

Lightly sprinkle **dough** with **flour**. Place dough between 2 sheets of parchment paper; roll into an even ¼-inch thickness (if you don't have a rolling pin, see step 6!).

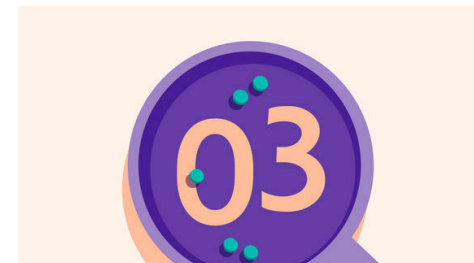
Transfer with parchment to a rimmed baking sheet and chill in fridge, about 20 minutes.



5. Finish & serve

In a small microwave-safe bowl, microwave **chocolate**, **2 tablespoons butter**, and **½ teaspoon evaporated milk** until melted; whisk until smooth.

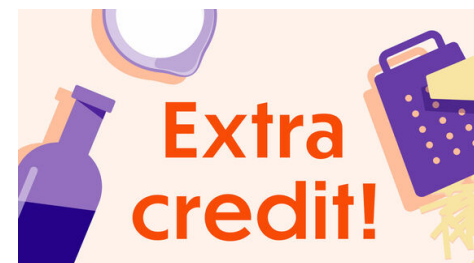
Spread a layer of **caramel** on the underside of one **cookie**. Place another cookie on top. Drizzle **chocolate** over top and sprinkle with **sea salt**, if desired. Allow chocolate to set before serving **millionaire shortbreads**. Enjoy!



3. Cut cookies & bake

Peel off top layer of parchment. Cut out **cookies**; gather **any dough scraps** and repeat rolling and cutting. Working in batches if needed, place on same parchment lined-baking sheet, about ¾-inch apart. Bake on center oven rack until edges just start to brown, 12–15 minutes. Let cool slightly, 2 minutes. Transfer to a wire rack to cool completely.




Cut **3 tablespoons butter** into cubes.



6. No rolling pin?

No problem! Use any cylindrical bottle you have at home, like a water or wine bottle. Just make sure to clean thoroughly before and after use.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**