



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
- ¼ oz eggnog spice
- 3 oz chocolate chips ^{6,7}
- 4 oz caramel bits ^{6,7}

WHAT YOU NEED

- 8 Tbsp butter, softened ⁷
- 1 large egg ³
- vanilla
- kosher salt
- milk ⁷

TOOLS

- mixer with paddle attachment or handheld electric mixer
- parchment paper
- rimmed baking sheet
- 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 300kcal, Fat 16g, Carbs 36g, Protein 3g



1. Make dough

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

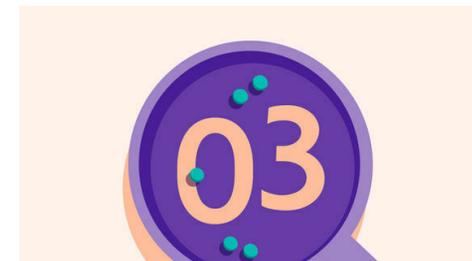
In a medium bowl, using an electric mixer, beat to combine **confectioners' sugar** and **8 tablespoons softened butter**, 1 minute. Add **1 large egg yolk** and **½ teaspoon vanilla**; mix until combined. Add **1 cup flour** and **½ teaspoon salt**; mix until dough forms.



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.



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.



4. Make eggnog caramel

In a medium bowl, microwave **caramel bits** and **1 teaspoon water** until melted, 30–90 seconds. Stir in **¼ teaspoon salt** and **½ teaspoon eggnog spice**.

Spread a layer of **caramel** on the underside of one **cookie**. Immediately place another cookie on top.



5. Finish & serve

In a small bowl, microwave **chocolate chips** and **1 tablespoon milk** until melted, 30–90 seconds. Whisk until smooth.

Drizzle **chocolate** over **millionaire shortbreads** and sprinkle with **sea salt**, if desired. Let chocolate set before serving. Enjoy!



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.