

Espresso Shortbread by www.dukesandduchesses.com



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Ingredients:

1 cup butter {I used salted}	3/4 teaspoon coarse salt
plus a bit more for the pan	
1/2 cup sugar	
3 tablespoons instant coffee	
1 teaspoon hot water	
1 teaspoon vanilla	
2 cups all-purpose flour	

Directions:

- Preheat oven to 325 degrees. Butter a pie plate {8 inches}.
- Beat the butter with an electric mixer for 3 to 5 minutes until fluffy. Add sugar and continue to beat until light in color {about 2 more minutes}.
- Mix the instant coffee and water together then mix into the butter and sugar mixture.
- Add flour and salt and beat until mixed.
- Press the dough into the pie plate and score into wedges {using a knife} and poke with a fork.
- Bake at 325 degrees for 50 minutes. Let cool completely, then cut into wedges.

From the kitchen of Randi of DukesAndDuchesses.com