

Butter-Toffee Crunch Shortbread

Adapted from *In the Sweet Kitchen* by Regan Daley

$\frac{3}{4}$ lb butter (3 sticks), room temperature
6 tablespoons superfine sugar
6 tablespoons brown sugar
2 $\frac{1}{3}$ cups all-purpose flour
 $\frac{2}{3}$ cup rice flour
1 teaspoon salt
 $\frac{3}{4}$ cup chopped toffee bits
 $\frac{3}{4}$ cup butterscotch morsels

Preheat oven to 325°F. Butter a 9"×13" pan, then line it with parchment paper, leaving a 1" overhang on the two long sides. Set aside.

Cream butter together with the sugars. In a separate bowl, combine flours and salt. Slowly add flour mixture to butter until just combined. (This will give your stand mixer a workout. If you're doing it by hand, Regan Daley recommends mixing in the last bit of flour with your hands.) Add in the toffee bits and butterscotch chips; mix until distributed throughout.

Press dough into the prepared pan using your fingers and the heel of your hand — don't stress about getting it all perfectly even, just do your best. Smooth it with the back of a spoon, then prick it all over with a fork. Bake for 45 minutes, then take it out and prick it all over again. Return to the oven for 15 minutes, then remove.

This shortbread cools into a very firm cookie, so you'll need to cut it while it is still warm. Let shortbread cool for 7 or 8 minutes after removing it from the oven. Then lift it up by the parchment paper and transfer to a cutting board (no need to remove parchment). Using a chef's knife, make two long slices lengthwise, dividing it into three long rectangles. Then slice across the rectangles into 1" squares (approximately). Regan recommends wiping off the blade between slices so as to cut down on any tearing that might occur when sticky bits grab onto the blade, and this does help sometimes.

Leave the shortbread to cool, then package in an airtight container. These cookies also freeze very well, which sometimes helps reduce the pre-breakfast nibbling temptation.

Yields about 66 cookies.