

Golden French Toast Shortbread

Ingredients

1 cup oats (not quick cooking)
1 cup unsalted butter (2 sticks), cut into smaller chunks
1 cup confectioner's sugar, sifted
½ teaspoon kosher salt
1 ½ cups all purpose flour
1/8 to ¼ cup ground Golden French Toast coffee



Directions

Pour oats into the bowl of a food processor and pulse 3 to 5 times, until oats have been somewhat pulverized

Add chunked butter, sugar, kosher salt and all purpose flour to the food processor

Pulse ingredients 3 to 5 times, then add your desired amount of coffee. Remember to separately grind the coffee finer, if you prefer the grounds to be smoother in your shortbread.

Process all the ingredients together for 1-2 minutes, until a smooth dough forms. You will hear a change in the food processor when everything suddenly comes together in one large piece of dough.

Refrigerate the dough for at least an hour or overnight if you prefer.

When the dough is ready, preheat the oven to 350 F. Line an 8 x 10 baking sheet with parchment paper or lightly spray a shortbread mold with cooking spray

Press the dough into the baking sheet or shortbread mold, taking care to make the dough as even as possible across the pan. Sometimes it can help to use a drinking glass like a rolling pin to push the dough where you need it to be.

If using a baking sheet, score the cookies into rectangles using a knife or bench scraper – press all the way into the dough, making rectangles that are about 4 inches long each. (One division of the dough down the long side of the pan, in the center, and then smaller, 1” wide cuts horizontally works.)

Bake for 35-40 minutes, until the cookies are golden brown

Remove from the oven and allow to cool in the pan for about 5 minutes, then turn the cookies out onto a clean surface and cut through the score marks. It is easier to cut the cookies when they are slightly warm. Allow them to cool on a wire rack after cutting. Enjoy!