

# 2nd Place - Cookies

## Kelley Masters

### Toffee Almond Shortbread

- 1 cup lightly salted butter (no substitutes)
- 1 cup granulated sugar
- 1 cup confectioners' sugar
- 1 cup vegetable oil
- 2 eggs
- 1 teaspoon almond extract
- 4  $\frac{1}{2}$  cups All Purpose flour
- 1 tsp baking soda
- 1 tsp cream of tartar
- 1 tsp salt
- 2 cups natural sliced almonds
- 1 package (6 oz) Heath Bits o' Brickle baking bits

In a large mixing bowl, cream butter and both sugars. Add oil, eggs, and almond extract. Mix well.

Into a separate bowl, sift flour, baking soda, cream of tartar and salt. Add gradually to creamed mixture. Stir in almonds and Heath bits.

Shape into 1-inch balls. Roll in granulated sugar. Place on ungreased baking sheet and flatten/make a criss-cross pattern with fork. Bake at 350 for 12-14 minutes or until lightly browned.