

# Salted Caramel Glazed Shortbread Buttons

These buttery shortbreads with salted caramel glaze are a must-have addition to any holiday cookie exchange.



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## Ingredients

Enjoy our delicious Salted Caramel Glazed Shortbread Buttons!

### Shortbread Buttons:

- 2 cups all-purpose flour
- ¼ cup cornstarch
- ½ teaspoon salt
- 1 cup unsalted butter, softened
- ¼ cup packed brown sugar
- ¼ cup granulated sugar

### Salted Caramel Glaze:

- 24 Werther's Original Salted Caramel Éclair, unwrapped
- ¼ cup heavy or whipping (35%) cream
- 1 teaspoon flaked sea salt

## Directions

1. Shortbread Buttons: In medium bowl, whisk together flour, cornstarch and salt.
2. In large bowl, using electric mixer, beat together butter, brown sugar and granulated sugar until light and fluffy. Add flour mixture; beat on low speed until incorporated and dough comes together.
3. Divide dough into 2 portions. Roll each portion into 1 ½-inch round logs. Wrap each log in plastic wrap and chill for 1 to 2 hours or until firm.
4. Preheat oven to 325°F.
5. Cut each log into ½-inch slices. Arrange on parchment paper-lined baking sheets, spacing at least 1 inch apart.
6. In batches, bake for 10 to 12 minutes or until tops are set and bottoms are pale golden. Transfer to wire rack and let cool completely.
7. Salted Caramel Glaze: In small saucepan set over medium-low heat, stir together caramels and cream. Cook, whisking, for 3 to 5 minutes or until melted, blended and smooth; let cool slightly.
8. Spoon caramel onto each cookie and sprinkle with sea salt. Let stand until caramel is set.

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**This delicious recipe contains**  
Werther's Original Salted Caramel Éclair

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**Makes:**

28 cookies

**Prep Time:**

30 minutes

**Cook Time:**

30 minutes

**Ready in:**

1 hour (+ 1 hour chilling time)



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**Tips:**

- Sprinkle each cookie with coloured sprinkles if desired.
- Store in airtight container at room temperature for up to 3 to 5 days.
- Alternatively, to roll out dough for cookies, shape dough into 2 disks, wrap with plastic wrap and chill until firm. One disk at a time, roll dough out on lightly floured work surface to ½-inch thickness. Using 1 ½-inch round cookie cutter, cut into circles, rerolling scraps as needed.



**This delicious recipe contains**  
Werther's Original Salted Caramel Éclair