



# Recipes from Murder at the Christmas Cookie Bake-Off



## Bradley's Amazing Turtle-Topped Shortbread Cookies

Preheat oven to 350 degrees F. place rack in middle position.  
Prep time 40 minutes. Chill time 2 hours. Cook time 20 minutes.

Makes 48 cookies

### Ingredients:

#### For the shortbread:

$\frac{3}{4}$  cup of salted butter at room temperature (1  $\frac{1}{2}$  sticks)

$\frac{1}{2}$  cup powdered sugar

2 cups all-purpose flour

1 tablespoon of cold water

#### For the caramel:

1 cup salted butter (2 sticks)

2 cups light brown sugar

$\frac{1}{4}$  cup Old Smokey Salted Carmel Whisky (You can use regular whisky if you can't find this)

1 $\frac{1}{4}$  cup whipping cream

1 teaspoon vanilla extract

#### For the topping:

12 oz. of quality dark chocolate (You can use milk chocolate if you prefer).

2 tablespoons unsalted butter

$\frac{1}{2}$  cup toasted pecans chopped.

Preheat oven to 350 degrees. Grease a 9 x 13 baking pan with butter. In bowl of an electric mixer, cream butter and powdered sugar together. Add flour and the tablespoon of water and mix well. Press dough in the bottom of the pan. Prick all over with a fork, then put into the oven and bake for 20 minutes or until golden brown. Remove from oven and let cool.

Place pecans on a cookie sheet and bake in the 350 oven for 10 minutes. Remove from heat and cool.

To make the caramel, place butter, brown sugar, whipping cream and whiskey in a medium saucepan. Cook over medium heat and bring to a boil, stirring regularly. Reduce heat and let the mixture bubble for 20 minutes, stirring occasionally. Check temperature with a candy thermometer. You want to reach 240 degrees. I like to use the firm ball method by dropping little bits of the mixture into ice water. The caramel should form a firm ball. Once the firm ball stage has been reached, remove caramel from heat and stir in the vanilla. Pour caramel over shortbread base and chill in the refrigerator for 2 hours. Once caramel is firm, break chocolate into chunks and place in a microwave safe bowl with the butter. Melt the chocolate and butter in the microwave, stirring every 30 seconds until melted. Pour over caramel, making sure all of the caramel has been covered. Sprinkle with chopped, toasted pecans. Cool until chocolate has set. Remove entire cookie to a cutting board. Using a warm knife (dip blade into hot water) slice into 1 $\frac{1}{2}$  inch squares. Enjoy!