



Classic Kitchen



Get ready to make and take these two shortbreads to family and friends this holiday season. Perfect to serve with drinks and more cheese!

Bacon, Maple & Cheddar Shortbread

Preparation time: 15 minutes | Chill time: 2 hours

Bake time: 15 minutes per batch | Yield: about 7 dozen

Ingredients:

4 slices of bacon	2 cups (500 mL) all-purpose flour
1/2 cup (125 mL) butter	1/2 tsp (2 mL) baking powder
1/3 cup (75 mL) packed brown sugar	1/2 cup (125 mL) grated extra old cheddar cheese
1/4 cup (60 mL) maple syrup	

Instructions:

1. In a nonstick skillet, cook bacon over medium high heat until crispy; reserve fat and remove bacon to paper towel lined plate. Pour bacon fat into small heat proof bowl to cool. Finely chop bacon.
2. In a large bowl, beat together butter, sugar, maple syrup, and cooled bacon fat until smooth and creamy. Stir in chopped bacon.
3. In another bowl, whisk together flour and baking powder. Stir in cheese. Gradually stir flour mixture into butter mixture until dough comes together. Knead together and divide dough into 4 equal pieces. Roll each into a log and wrap with plastic wrap. Shape into a square log and refrigerate for at least 2 hours or until dough is very firm. *Make-ahead: Refrigerate for up to 5 days or freeze for up to 2 weeks.*
4. Preheat oven to 325° F (160° C).
5. Slice into 1/2 inch (1 cm) slices and place on parchment paper lined baking sheet. Bake for about 15 minutes or until light golden. Repeat with remaining dough.

Nutritional info per serving (2 cookies):

70 calories, 1 g protein, 8 g carbohydrates, 3.5 g fat, 0 g fibre, 45 mg sodium, 20 mg calcium

Bacon, Maple & Cheddar Shortbread