

Peanut Butter and Honey Shortbread

$\frac{3}{4}$ cup butter melted

$\frac{1}{2}$ cup peanut butter

$\frac{1}{3}$ cup sugar

$\frac{1}{3}$ cup honey

$\frac{1}{4}$ tsp salt

2 $\frac{1}{2}$ cups all-purpose flour

1. Heat oven to 375° Line 2-3 baking sheets with parchment paper
2. Add melted butter, peanut butter, sugar, honey and salt to a medium mixing bowl and whisk until smooth. Fold in flour and push together into a soft dough.
3. Sprinkle surface with brown sugar and roll dough to $\frac{1}{3}$ inch thick. Cut into fingers or use cookie cutters of your choice.
4. Place cookies on lined baking sheet 2 inches apart. Sprinkle with brown sugar. Bake one tray at a time for 8-9 minutes, or until golden brown.
5. Cool on baking sheets before transferring to a wire rack to completely cool. (Cookies will be very soft when they come out of the oven)
6. Enjoy!

From: Kristi Walls