

white chocolate coconut shortbreads

recipe: inspired by Bobbie Marchand and Martha Stewart

Makes 35+ shortbread squares.

- 2/3 cup shredded, unsweetened coconut
- 1 1/3 cups finely chopped white chocolate or white chocolate chips
- 2/3 cup finely crushed cornflakes
- 1 1/3 cups (2 sticks plus 6 tablespoons) unsalted butter, room temperature
- 2/3 cup sugar
- 3/4 teaspoon salt
- 3/4 teaspoon pure vanilla extract
- 3 1/3 cups all-purpose flour

Begin by toasting the coconut: toast the coconut in a dry skillet over medium heat, stirring often, until golden. (Take your time, coconut burns easily.) Allow the coconut to cool completely.

Combine the coconut, white chocolate and cornflakes in a bowl and set aside.

Preheat oven to 275°F. Grease a 9x13 baking pan, and line the bottom with parchment paper.

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy (about 2 minutes). Add the salt and vanilla, and beat to combine. Add the flour, 1 cup at a time (the first addition will be 1 1/3 cup, followed by two 1 cup additions), beating on low speed until just combined.

Stir the coconut mixture into the shortbread dough – I use my hands to get the ingredients incorporated.

Press dough into your prepared pan, leveling and smoothing the top. Prick the top of the shortbread with the tines of a fork, randomly or in a pattern.

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Bake shortbread until evenly pale golden, but not browned, 50-60 minutes (the original recipe has a baking time of 70-85 minutes, we found it doesn't take nearly that long).

Transfer pan to a wire rack to cool. Cut into squares while still warm from the oven – 5 or 6 rows in each direction, more or less if you like. Allow to cool completely before serving. Store in an airtight container for up to 1 month.