

Pumpkin Spice Latte Shortbread

1 cup flour
1/3 cup Maxwell House International Latte Instant Coffee – Pumpkin Spice Flavor (*this tends to be a seasonal item*)
2 Tablespoons powdered sugar
½ cup butter, cold
2 tablespoons toasted pecans.

Combine dry ingredients in food processor. Add butter cut in tablespoon size pieces. Pulse until it comes together. Roll to 3/8 inch. Cut in shapes of your choice. Bake on ungreased baking sheet at 325 degrees for 7-10 minutes depending on size until pale brown on edges Cool on rack and sprinkle with confectioner's sugar, drizzle with Brown Sugar Frosting or dip in melted chocolate.

Note: Other flavors of the International Latte also work well if pumpkin spice is not available; the shortbread just will have a different flavor depending on which you choose.

Brown Sugar Frosting

Heat in saucepan: 1 ½ tablespoon butter, 2 Tablespoons milk, ¼ cup brown sugar, and 1 teaspoon corn syrup. Stir and bring to a slow boil for 2 minutes. Cool to lukewarm and stir in ¼ cup confectioners' sugar and ½ teaspoon vanilla.

Submitted by Liz Davey