

# Shortbread Squares w/ Apple Chutney



Makes about 12

1 package Lorna Dunne  
shortbread cookies

2 sticks cinnamon

2T lime juice

1/2c butter, softened

2t ginger

1/2c raisins

1/2c dark brown sugar

4 Granny Smith apples,  
peeled, cored, cubed

1/2c walnuts, toasted,  
chopped

1/4c molasses

1T lime zest

Confectioner's sugar, for  
dusting

1/4t salt

In large sauté pan, melt butter over medium heat. Stirring constantly, add brown sugar, molasses and salt. Add cinnamon sticks and ginger and bring mixture to boil.

Reduce heat to low and add apples, lime zest and lime juice. Cook until apples start to soften. Add raisins and walnuts and remove from heat.

Spoon 2T chutney onto one Lorna Dunne, top with another cookie and finally top with an additional 2T of chutney. Dust with confectioner's sugar.

## Prepare Ahead Tip

Keep chutney, covered, in refrigerator up to 36 hours. Bring to room temperature before serving.