

Baklava Shortbread Bars

Poetry & Pies

prep time: 10-15 minutes

bake time: 25-30 minutes

total time: 45 minutes

servings: 9-16



Ingredients

for the shortbread

- 2 cups (240g) flour, spooned and leveled then sifted
- ¼ teaspoon (2g) finely ground sea salt (omit if using salted butter)
- 1 cup (227g) unsalted European style butter, softened
- ⅔ cups (87g) powdered sugar
- 1 tablespoon (13g) [vanilla extract](#)

for the filling

- ½ cup (65g) chopped roasted walnuts
- ½ cup (75g) chopped roasted almonds
- 1 teaspoon (4g) [vanilla extract](#)
- ½ teaspoon (1g) [ground cinnamon](#)
- ½ cup (170g) honey (amount may vary)

Instructions

1. If nuts are not already roasted and/or chopped, chop (I like to use a [nut chopper](#) for this) then roast on a [rimmed baking sheet](#) at 350F/175C for 5-10 minutes, stirring after 5 minutes and checking often. Let cool completely before using. Roasted nuts can be made ahead and kept in an airtight container on the counter for up to 2 weeks or frozen for up to 6 months.
2. Make the crust. Preheat oven to 350F/175C. Line an [8x8 pan](#) with [parchment](#). (One easy way to do this is to turn the pan upside down and fold the parchment around it, then flip the pan over and place it in with the folds.)

3. In a small bowl, whisk together flour and salt. Set aside. (Optionally, you can just add the salt to the butter after the vanilla).
4. In a medium bowl (or the bowl of a stand mixer--I couldn't use mine because it does best with larger quantities), whip the butter with a handheld electric mixer on high until creamed, about 30 seconds. Add the powdered sugar and mix on high until light and fluffy, about 1 minute. Add vanilla then mix, starting on low then increasing to high to fully incorporate.
5. Scrape the bowl then sift in the flour and mix on low until fully incorporated. It will be crumbly at first then will suddenly start to stick to the beaters and pull away from the sides of the bowl. At this point, stop mixing.
6. Press about $\frac{2}{3}$ of the dough into the bottom of the pan.
7. Bake 10-15 minutes, until it is matte in appearance and just barely begins to turn golden. You can then let it cool before the next step, but that's not necessary.
8. While the crust bakes, mix the chopped and roasted nuts, cinnamon, and vanilla until fully blended. Then add the honey. You may need more honey, depending on your brand. The filling should be somewhat gooey but not runny. Pour the filling over the crust and spread evenly.
9. Crumble the remaining dough on top. Don't worry if there are some gaps with filling showing through.
10. Bake about 10-12 minutes more, until the crumbles are matte and the edges begin to turn golden. Let cool completely in the pan.

Enjoy! Bars will last loosely covered for 3-5 days. An airtight container will actually cause them to soften after a day, so I prefer just using foil.