



PRODUCT OF SCOTLAND
Walkers

— ESTABLISHED 1898 —

The World's Finest Shortbread



Sweet & Savory Recipes

(Featuring Walkers Shortbread)



us.walkersshortbread.com



Walkers shortbread began in 1898, with Joseph Walker opening the doors of his own bakery. The popularity of his shortbread grew, and he was soon able to expand the business. After his passing, his children took over, never altering the tried-and-true recipe their father stood behind. Today, even though their line of products has expanded greatly, they still hold true to the values their father instilled. And you can taste it in each bite of buttery shortbread.

Walkers products are vegetarian and contain no GMO ingredients, artificial colors, preservatives or hydrogenated fats. They are also kosher, and the dairy used contains no antibiotics or bovine growth hormones.

Four products from the Walkers line were used in the recipes found in this booklet:

Shortbread Rounds & Fingers

Made from four simple ingredients: Flour, sugar, salt & pure creamery butter. The shortbread is pure buttery deliciousness.

Stem Ginger Biscuits

Whole Buderim stem ginger (plus bits of candied ginger) add a spicy edge to these cookies. They're sweet, yet zesty, and you can't eat just one!

Oatcake Crackers

These contain whole grain oats, with only naturally occurring sugars, creating the perfect base for any topping, whether savory or sweet.

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Bacon Avocado Oat Rounds

Recipe by the Media40 team

Greek yogurt adds to the creaminess of the avocado, complementing the crisp texture of the bacon. Make sure not to slice the tomatoes too thick, so they are easy to bite into.

INGREDIENTS:

- 1 cup greek yogurt, plain
- 1 whole ripe avocado (large)
- 1/4 tsp garlic powder
- 3 or 4 plum tomatoes
- 1-lb pkg of pepper bacon, cooked until crisp
- Walkers Oatcake Crackers (about 1 box)

DIRECTIONS:

Using either a hand mixer or fork, mash the avocado until desired chunkiness is reached. Combine the greek yogurt, avocado and garlic powder in a bowl and mix well.

Cook the bacon until crispy, using any method you choose (ie, baking, frying or microwaving).

Cut the tomatoes into thin slices. Spoon a layer of avocado mixture onto oat cakes, then top with tomato and bacon.



Caramelized Onion & Basil-Infused Goat Cheese Oatcake Crackers

Recipe by the Media40 team

Sweet caramelized onions balance the savory basil goat cheese, and the oat cake gives a bit of a crunch.

INGREDIENTS:

2 tbsp butter
1 large onion
1 container of soft goat cheese
A few fresh basil leaves
1/4 tsp garlic salt
Walkers Oatcake Crackers
(about 1 box)

DIRECTIONS:

Cut the onion into slices, then cut the slices in half. Melt the butter in a frying pan, then add the onions, allowing them to cook down over medium-low heat.

Once they begin to turn golden, reduce heat to low, and let them cook slowly until all are a dark gold color.

In a small bowl, mix chopped basil, garlic salt and goat cheese until thoroughly blended.

Spoon onions onto oat cakes, then top each with a dollop of goat cheese mixture.



Veggie Hummus Stacks

Recipe by the Media40 team

Any pepper can be used in this recipe, depending upon the heat level you prefer. Pictured above are poblano and sweet red peppers.

INGREDIENTS:

- 1/2 cup diced sweet peppers
- 1/2 cup diced hot peppers
- 2 tbsp olive oil
- 1 cucumber, sliced thinly
- 1 container hummus (any flavor)
- Walkers Oatcake Crackers

DIRECTIONS:

Heat olive oil in pan, adding peppers and sauteeing until soft. Spread a a spoonful of hummus on oatcake cracker, then add a slice of cucumber, topping with the sauteed peppers.

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Strawberry Balsamic Ginger Bites

Recipe by the Media40 team

Sweet strawberries with a balsamic reduction perfectly balance the spicy bite of ginger in this simple 2-bite dessert.

INGREDIENTS:

Sliced strawberries (about 1 1/2 cups)
1 cup balsamic vinegar
1 tbsp honey
3 to 4 whole cloves
1 tsp orange zest (optional)
Walkers Stem Ginger Biscuits

DIRECTIONS:

To make the balsamic reduction, combine balsamic vinegar, honey, cloves and optional orange zest in saucepan. Bring to a low simmer over medium-high heat, until it reduces by about half. Once it coats a spoon (syrup consistency), turn off stove and remove from heat. Let cool.

Place approx. 3 strawberry slices on one Ginger biscuit, then drizzle with balsamic reduction syrup. Garnish with mint leaf or candied ginger, if desired.



Green Tea Ice Cream Sandwiches

Recipe by the Media40 team

Green tea ice cream has a natural bitterness from the matcha green tea used, and it's the perfect complement to the sweetness of Walkers Shortbread Rounds.

INGREDIENTS:

- 1 pint green tea ice cream
- 2 boxes of Walkers Shortbread Rounds

DIRECTIONS:

Open both boxes of shortbread rounds so they are quickly available. Place 9 (1 box) of the shortbread rounds on a serving dish, decorative side placed down. Using a regular spoon, scoop a small amount of ice cream onto each of the cookies on the service dish. Cover each with a second cookie. Serve immediately or freeze.

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Shortbread Recipes



Chai Berry Trifle

Recipe by the Media40 team

Walkers Shortbread Rounds soaked in Chai Latte, then combined with marshmallow, cream cheese, whipped cream & chai spices result in a dessert that will have everyone begging for more!

INGREDIENTS:

2 8 oz pkgs of cream cheese, softened

2 cups of heavy whipping cream

1 cup of marshmallow creme

1 1/2 cups, plus 2 tbsps sugar

1 1/2 cups of chai Latte mix
(found at many grocery stores, in the tea aisle)

2 cups of raspberries or stawberries

1 1/2 tbsps of cinnamon

1 1/2 tsps of ground cloves

1 pkg of Walkers Shortbread Rounds

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Chai Berry Trifle

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DIRECTIONS:

In a heavy saucepan, combine strawberries or raspberries (or both!) with 2 tbsps sugar & a splash of water, and bring to a boil. Reduce heat and simmer until the liquid is slightly syrupy, not watery. Let cool.

Pour the chai latte into a large bowl or any dish deep enough to allow the liquid to completely cover the shortbread. Place the shortbread rounds into the chai latte and let soak for 4-5 minutes. Carefully, remove them without breaking and place them into the bottom of a trifle dish, or single dessert dishes. There can be more than one layer of shortbread.

In a medium-sized mixing bowl, combine whipping cream, 1/2 cup sugar, 1/2 tsp cinnamon and 1/2 tsp cloves in mixing bowl. Using a hand mixer or stick blender, beat on medium until mixture begins to thicken enough so as not to splash. Then increase speed until mixture is no longer runny, and forms stiff peaks.

In a separate large bowl, beat cream cheese, marshmallow creme, 1 cup sugar, 1 tbsp cinnamon & 1 tsp cloves until smooth and blended. Take about

1 cup of whipped cream from the first bowl and fold it into the cream cheese mixture.

Spread a layer of cream cheese mixture over shortbread, then add the berry compote. Layer the remaining cream cheese mixture over the berries, and top with the chai whipped cream. Garnish with sliced almonds and a mint sprig (optional).

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Honey Date Candy Bar

Recipe by the Media40 team

INGREDIENTS:

- 10 dates, pitted and cut into quarters
- 1/8 cup honey
- 12 oz. bag of semi-sweet chocolate chips
- 1 5.3 oz. box of Walkers Shortbread Fingers

DIRECTIONS:

Blend dates in a food processor until completely blended. (Dates will make a ball.) While blender is running, pour honey in through the opening at the top of the food processor. Scrape the sides and break up the date ball as needed until the honey is completely blended into the dates.

Spread the honey and date mixture on top of each of the Walkers Shortbread Fingers.

Melt the chocolate chips in a double boiler, stirring to create a smooth consistency. On a flexible, non-stick surface (like a Teflex sheet) spread a layer of melted chocolate (about 1/2 inch thick) in a rectangular shape that's slightly wider than the shortbreads. Place the shortbreads covered with the honey-date mixture onto the chocolate. Space them far enough apart so the chocolate can fall between the shortbreads. Pour the remaining chocolate over and around the shortbreads. Make sure all sides are covered. Cool.

Separate the bars after they have cooled completely by cutting the chocolate between them with a sharp knife. Serve immediately or store in the refrigerator.