

centerpiece

SALTED BROWN SUGAR SHORTBREAD

1 cup (2 sticks) unsalted butter at room temperature
1 cup (packed) golden brown sugar
2 teaspoons vanilla
2 cups whole wheat pastry flour (or all purpose flour)
1/4 teaspoon salt + another 1/4 teaspoon to sprinkle on top

Preheat oven to 325°F. Lightly butter 9-inch-diameter springform pan or a 8-inch square brownie pan. Using electric mixer, beat 1 cup butter in large bowl until light and fluffy. Add brown sugar and vanilla and beat well. Using rubber spatula, mix flour and 1/4 teaspoon salt into butter mixture. Be careful not to overmix. Press dough into buttered pan.

Bake until shortbread is brown, firm at edges and slightly soft in center, about 40-50 minutes. As soon as you've removed the shortbread from oven, sprinkle the remaining 1/4 teaspoon of salt on top of the shortbread. Cool shortbread completely in pan on rack. Remove pan sides if using a springform. Carefully cut shortbread and enjoy!

*recipe modified from Bon Appetit