

## Earl Grey Shortbread

— courtesy Whole Foods Market

- 1 stick butter, softened, plus more for greasing
- 1 tbsp Whole Trade™ Earl Grey tea leaves, finely ground
- ½ cup powdered sugar, sifted
- 1 cup flour
- ½ tsp salt

**PREHEAT** oven to 325°F. Liberally grease an 8-inch square pan; set aside.

**PUT** butter and tea into a large bowl and beat with an electric mixer until well combined and creamy, one to two minutes. Add sugar and beat until combined.

**ADD** flour and salt and beat again just until combined. (Dough will be a bit crumbly.)

**TRANSFER** dough to prepared pan and press down with your fingers to make an even layer that covers the bottom of the pan entirely.

**BAKE** until edges are just golden and cookies are still soft, about 30 minutes. Using a fork, make perforated lines down into the dough to form 16 square cookies; set aside to let cool for 10 minutes.

**LOOSEN** edges with a sharp knife and slide cookies out onto a flat surface. Cut or break into individual cookies and serve warm or at room temperature. Makes 16.

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SEPTEMBER 2012

TASTE  
RECIPE

## Cranberry Pecan Shortbread

— courtesy Whole Foods Market

- 3 sticks unsalted butter, softened
- ½ cup sugar
- ¼ cup maple syrup
- 1 tsp vanilla extract
- 3 cups white whole wheat flour
- ½ tsp salt
- 1 cup dried cranberries
- 1 cup pecan pieces, toasted

Cranberries and pecans, two symbols of the fall harvest, work beautifully in these rich shortbread cookies. Serve them with strong black tea for an afternoon treat. The dough freezes well, so keep a log in the freezer and you'll be prepared to provide holiday visitors with freshly baked *goodies* at a moment's notice.

**COMBINE** butter, sugar and maple syrup with a wooden spoon or in an electric mixer.

**ADD** the vanilla and stir to combine. Add flour one cup at a time, mixing well after each cup is added. Stir in the salt, cranberries and pecans.

**SHAPE** dough into two logs and chill until firm, 1 to 2 hours.

**PREHEAT** oven to 350°F. Line a baking sheet with parchment paper.

**CUT** dough into ½-inch slices and arrange on baking sheet. Bake for 18 to 20 minutes, just until lightly browned. Transfer cookies to a cooling rack.

**SERVE** warm or at room temperature. Cookies will keep several days in an airtight container. Make 30 to 40 cookies

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## Pistachio Shortbread

— courtesy of Elm Hill Cookies

- 1 cup unsalted butter, room temperature
- 1 cup icing sugar
- ½ tsp vanilla extract
- ½ tsp kosher salt
- 2 cups flour
- ¾ cup toasted, chopped pistachios

**PREHEAT** oven to 375°F. In mixer bowl, beat butter with icing sugar, salt and vanilla until a smooth mixture forms. Add flour slowly and mix just until dough comes together. Add pistachios and mix them gently with a wooden spoon or hands into dough until incorporated.

**FORM** dough into a log using parchment paper to mold into shape. Wrap log in plastic wrap and freeze until solid. If log has been in freezer for longer than a couple of hours, let it sit at room temperature to soften slightly before slicing.

**SLICE** the log into ¼-inch slices and place on a parchment lined baking tray. Place in a preheated oven and bake for 3 to 5 minutes. Turn baking tray around and bake another 3 to 5 minutes until edges are slightly browned.

**COOL** cookies for a few minutes on the baking sheet and then transfer to a rack and cool completely.

*Great with a cup of hot Earl Grey tea!*

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## Spicy Cheese Shortbread

— courtesy The Grinning Gourmand

- 2 cups shredded sharp Cheddar cheese
- 1 ½ cups all-purpose flour
- ¾ tsp dry mustard
- ¼ tsp ground cayenne pepper
- 1 stick butter, melted

**PREHEAT** oven to 375°F.

**TOSS** together cheese, flour, mustard and cayenne. Mix in butter.

**KNEAD** with your hands to form a dough. If the dough feels very dry, add a tablespoon of water. On a floured surface, roll out half the dough to a thickness between 1/8- and ¼-inch.

**CUT** out with star, heart or leaf-shaped cookie cutters.

**PLACE** on ungreased cookie sheets and bake 10 to 12 minutes until lightly browned on the bottom. Remove to a rack to cool. Makes about 36.

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