

## Brown Sugar Shortbread

**Makes** 24 Bars

### **INGREDIENTS**

1 1/4 cups All Purpose Flour  
3 tbsp Cornstarch  
1/4 tsp Salt  
1/2 cup Light Brown Sugar  
5 tbsp Butter, Softened  
Cooking Spray

### **DIRECTIONS**

1. Lightly spoon flour into a dry measuring cup; level with a knife. Combine flour, cornstarch, and salt in a small bowl; stir with a whisk.
2. Place brown sugar and butter in a medium bowl; mix with hands until combined. Sprinkle dough with 1 1/2 tsp ice water; add flour mixture and mix with hands until combined; wrap in plastic wrap. Refrigerate 30 minutes.
3. Preheat oven to 325°F. 4. Place dough on a baking sheet coated with cooking spray; press dough into an 8x5-inch rectangle about 3/8-inch thick. Pierce entire surface liberally with a fork. Bake at 325°F for 25 minutes or just until set. Cut shortbread into 24 pieces. Cool completely.

If freezing, layer cooled shortbread in between wax or parchment paper in sturdy freezer-proof containers. Allow to thaw at room temperature - it will only take a few minutes!