

Peppermint Shortbread

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Servings: 16

Preparation Time: 20 minutes

Bake Time: 20 minutes

2 1/2 cups all-purpose flour

1/4 cup sugar

1/4 cup crushed peppermint candies

1 cup cold butter, cut up

1/2 teaspoon peppermint extract

Preheat oven to 325 degrees.

Line a large baking sheet with parchment paper. Set aside.

In a large bowl, combine the flour, sugar and crushed candies.

Using a pastry blender, cut in the butter until the mixture resembles fine crumbs.

Add the peppermint extract. Use your hands to bring the mixture together and shape into a bowl (the warmth of your hands will soften the butter and help the mixture come together).

Divide the dough in half. On the prepared baking sheet pat each dough half into a 6-inch circle (about 1/2-inch thick). If desired, flute the edges of the circles.

Using the tines of a fork, prick each dough circle several times. Cut each circle into eight wedges. Do not separate the wedges.

Bake about 20 minutes or until the edges start to brown and the center appears set. Cool on the baking sheet on a wire rack for 5 minutes.

Cut into wedges again while warm. Remove the wedges to a wire rack to cool.

Per Serving (excluding unknown items): 199 Calories; 12g Fat (52.7% calories from fat); 2g Protein; 21g Carbohydrate; 1g Dietary Fiber; 31mg Cholesterol; 119mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Fat; 1/2 Other Carbohydrates.