

Oatmeal Brown Sugar Shortbread Makes about 2 dozen

These are buttery and a bit chewy but crispy on the outside. Very unfussy to just press the dough into a pan, bake, then cut in pieces.



- 1 cup (135g) all purpose flour
- $\frac{3}{4}$ cup (75g) old-fashioned oatmeal, not instant
- 3 Tbsp (25g) cornstarch
- $\frac{1}{2}$ tsp salt
- 1 tsp ground cinnamon
- $\frac{3}{4}$ cup (170g) unsalted butter, room temperature
- $\frac{1}{2}$ cup (100g) light brown sugar, packed

Oven 325°F (165°C)

In a medium bowl, combine the flour, oatmeal, cornstarch, salt and cinnamon.

In a large bowl, beat together the butter and sugar for about 2 minutes.

Mix in the flour/oatmeal mixture.

Line a 9" (23cm) square baking pan. Press and smooth dough evenly and bake for 35-40 mins.

Let cool for about 5 mins then cut into 25 squares while still warm. 5x5 cuts. Or 24 bars 6x4. Cool completely.

You can also,

Knead it a bit to bring it together, and press it well so you don't get cracks or holes.

Form into a long square shaped oblong, and wrap it.

Refrigerate for at least 30 minutes, then slice with a sharp knife, about 1½ cm (scant ½") thick.

Bake 20 minutes.

Let cool completely on the baking tray.

