



THE J.M. SMUCKER CO.

Candy Cane Shortbread Bars

Prep Time **Cook Time** **Serves** **Difficulty**

15 mins 50 mins 35 N/A

Ingredients

- **Shortbread:**
- 2 cups (500 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 3 1/4 cups (800 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) corn starch
- **Topping:**
- 2 cups (500 mL) semi-sweet, milk or white chocolate chips
- 1/3 cup (75 mL) chopped candy canes or peppermint candies

Directions

Step 1:

Preheat oven to 300°F (150°C). Grease a 10" x 15" (25 cm x 38 cm) baking pan and line with parchment paper, overlapping two sides for easy removal.

Step 2:

Shortbread: Cream butter in a large bowl of an electric mixer on medium-high speed until very light in texture, about 5 minutes. Add sugar and continue beating until sugar is completely combined, about 2 to 3 minutes.

Step 3:

Combine flour and corn starch in a separate large bowl. Add to butter mixture on low speed until well combined.

Step 4:

Press dough evenly into prepared pan.

Gotta hand it to your kids! Ask your little helpers to use their freshly-washed hands to make handprints in the dough while helping you press it down.

Step 5:

Bake in preheated oven, 45 to 50 minutes.

Step 6:

Topping: As soon as shortbread is removed from the oven, immediately sprinkle chocolate chips over hot crust. Wait 10 minutes for chocolate to melt and spread evenly over crust. Sprinkle with chopped candies.

Little hands can take turns crushing up the candy cane topping! For an easy, no mess technique, seal the candy canes in a re-sealable zipper storage bag and have your kids use a rolling pin to gently crush them into smaller pieces.

Step 7:

Refrigerate until chocolate has set. Cut into 1" x 2" (2.5 cm x 5 cm) bars.

Images

