THE J.M. SMUCKER Co

Spicy Cheddar Shortbread

Prep Time	Cook Time	Serves	Difficulty
40 mins	17 mins	40	N/A

Ingredients

- 3/4 cup (175 mL) butter, softened
- 1 1/2 cups (375 mL) **Robin Hood®** Original All Purpose Flour

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- 1/4 cup (50 mL) cornstarch
- 1/2 tsp (2 mL) salt
- 1/2 tsp (2 mL) cayenne pepper
- 1/4 tsp (1 mL) pepper
- 2 cups (500 mL) grated cheddar cheese

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease baking sheets or line with parchment paper.

Step 2:

Beat butter until light and creamy in a large bowl using an electric mixer. Add flour, corn starch, salt, cayenne pepper and pepper. Mix until well combined. Add cheddar cheese and mix at low speed until incorporated (do not over mix). Divide dough in half.

Step 3:

Roll out half the dough on lightly floured surface to 1/4” (5 mm) thickness. Using a 1 1/2”-2” (3-5 cm) cutter, cut out rounds and place 2” (5 cm) apart on prepared baking sheets. Gather up scraps and repeat with remaining dough.

Step 4:

Bake in preheated oven 15 to 17 minutes, or until golden.

Images

