THE J.M. SMUCKER Co

Cashew Cardamom Shortbread Wedges

Prep Time	Cook Time	Serves	Difficulty
15 mins	50 mins	32	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) cornstarch
- 3/4 tsp (7 mL) cardamom
- 1 1/2 cups (375 mL) coarsely chopped cashews
- **Topping:**
- 2 tbsp (30 mL) natural turbinado sugar
- pinch cardamom

Directions

Step 1:

Preheat oven to 300°F (150°C).

Take your butter out of the refrigerator about an hour before baking so it will be nice and soft. This will make it easier for the sugar to mix in with the butter or shortening.

Step 2:

Cream butter in a large bowl with an electric mixer on medium-high speed until very light in texture, about 5 minutes.

Creaming butter with sugar adds air to the batter, increasing volume to help better mix the flour into the butter mixture.

Step 3:

Add sugar and continue beating until sugar is completely combined, about 2 to 3 minutes.

Step 4:

Combine flour, cornstarch and cardamom in a separate large bowl. Add to butter mixture and mix with an electric mixer on low speed until just combined. Add in chopped cashews.

Flour straight from the bag may be compacted. To loosen it, scoop it out of the bag with another container or spoon before pouring it into your measuring cup. This will help you get a more accurate measurement. Level it off with a knife to make sure you have just the right amount.

Step 5:

Divide dough in half. Press each half into ungreased tart pans.

Step 6:

Topping: Mix sugar and cardamom in a small mixing bowl and sprinkle on top of wedges.

Step 7:

Bake in preheated oven 45 to 50 minutes or until edges are lightly brown. Let cool for 5 minutes. Carefully cut into 16 wedges in each pan. Continue to cool in tart pans on wire racks. Remove from pans when completely cooled.

Images

