



THE J.M. SMUCKER Co

Oatmeal Shortbread

Prep Time Cook Time Serves Difficulty

20 mins 25 mins 26 N/A

Ingredients

- 3/4 cup (175 mL) **Robin Hood®** Original All Purpose Flour

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- 2/3 cup (150 mL) **Robin Hood®** Oats

Robin Hood® Quick Oats

- 1/2 cup (125 mL) corn starch
- 1/2 cup (125 mL) icing sugar
- 3/4 cup (175 mL) butter, softened

Directions

Step 1:

Preheat oven to 300°F (150°C). Line baking sheets with parchment paper.

Step 2:

Combine flour, oats, corn starch and icing sugar in large bowl. With large spoon, blend in butter. Work with hands until a soft, smooth dough forms; shape into a ball. If necessary, refrigerate 30 minutes or until easy to handle.

Step 3:

Roll dough to 1/4" (5 mm) thickness on a lightly floured surface.

Step 4:

Cut into shapes with 2" (5 cm) cookie cutters. Place on prepared baking sheets.

Step 5:

Bake in preheated oven for 15 to 25 minutes, or until edges are lightly browned. Time will depend on cookie size. Remove and cool completely on wire rack.

Images

