THE J.M. SMUCKER Co

Pistachio Shortbread

Prep Time	Cook Time	Serves	Difficulty
20 mins	25 mins	55	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
- 1 cup (250 mL) chopped pistachio nuts
- **Topping:**
- 1/4 cup (50 mL) finely chopped pistachio nuts
- 1/4 cup (50 mL) granulated sugar

Directions

Step 1:

Preheat oven to 300°F (160°C). Line baking sheets with parchment paper.

Step 2:

Combine finely chopped pistachio nuts and sugar in a small bowl. Set aside.

Step 3:

Shortbread: Cream butter in a large bowl or 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 4:

Combine flour and corn starch in a separate medium bowl. Add to butter mixture on low speed until well combined. Beat in chopping pistachio nuts.

Step 5:

Roll ball of dough by heaping tbsp (15 mL) into pistachio topping mixture. Place on prepared baking sheets 2” (5 cm) apart. Press down with a fork.

Step 6:

Bake in preheated oven 20 to 25 minutes or until bottoms are lightly golden. Remove cookies from baking sheet and cool on wire racks.

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