



THE J.M. SMUCKER Co

Gluten Free Chocolate Shortbread Bars

Prep Time Cook Time Serves Difficulty

15 mins 50 mins 35 N/A

Ingredients

- **Shortbread:**
- 2 cups butter, softened
- 1 cup granulated sugar
- 3 1/4 cups Robin Hood® Gluten Free Flour Blend

Robin Hood® Gluten Free All Purpose Flour Blend

- 1/2 cup cornstarch
- **Topping:**
- 2 cups semi-sweet, milk or white chocolate chips

Directions

Step 1:

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

Step 2:

Cream butter in a large bowl on medium-high 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 blend and cornstarch in a separate large bowl. Add to butter mixture on low speed until well combined.

Step 4:

Press dough evenly into prepared pan.

Step 5:

Bake in preheated oven 45 to 50 minutes, until edges are lightly golden. 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.

Step 6:

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

Images

