



THE J.M. SMUCKER Co

# Oatmeal Shortbread

**Prep Time Cook Time Serves Difficulty**

20 mins 25 mins 26 N/A

## Ingredients

- 3/4 cup Robin Hood® Original All Purpose Flour

**Robin Hood®** Original All Purpose Flour

- 2/3 cup Robin Hood Oats

Robin Hood® Quick Oats

- 1/2 cup corn starch
- 1/2 cup icing sugar
- 3/4 cup 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

