THE J.M. SMUCKER Co

Cranberry & White Chocolate Shortbread

Prep Time	Cook Time	Serves	Difficulty
15 mins	50 mins	48	N/A

Ingredients

- 1 3/4 cups (425 mL) Robin Hood® Original All Purpose Flour

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- 1/2 cup (125 mL) corn starch
- 1 cup (250 mL) unsalted butter, room temperature
- 3/4 cup (175 mL) icing sugar
- 1 tsp (5 mL) vanilla extract
- 1/2 cup (125 mL) dried cranberries
- 1/2 cup (125 mL) white chocolate chips
- icing sugar for dusting (optional)

Directions

Step 1:

Preheat oven to 300°F (150°C). Grease and line a 9” x 13” (3 L) baking pan with parchment paper overlapping two sides for easy removal.

Step 2:

Combine flour, corn starch and salt in a large mixing bowl.

Step 3:

Beat butter icing sugar and vanilla until creamy. Stir in flour mixture, cranberries and chocolate chips. Pat evenly into prepared pan. Prick with a fork.

Step 4:

Bake in preheated oven for 40 to 50 minutes or until deep golden around edges. Let stand in pan on wire rack for 30 minutes. Using parchment paper, lift out of pan. Slice into bars while still warm. Cool completely. Dust with icing sugar if desired.

Images

