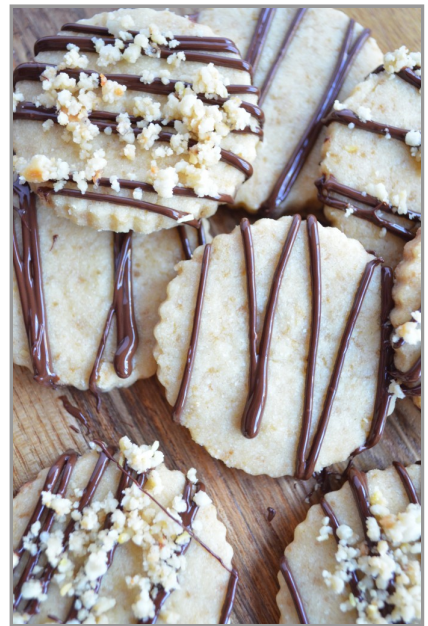


Brown Sugar and Pine Nut Shortbread Cookies

Ingredients

- 1¼ cup unbleached all-purpose flour
- 3 tablespoons brown sugar, light or dark
- 2 tablespoons pine nuts, toasted, cooled, and ground
- ½ cup cold unsalted butter, cut into cubes
- ½ teaspoons vanilla
- ½-1/2 cup chocolate, optional; if planning to use chocolate, I recommend using candy coating chocolate if you want to chocolate to harden nicely. You can also use chocolate chips, but the chocolate may not harden as nicely, either way will taste great though!
- ¼ cup pine nuts, toasted, cooled, and ground for decoration, optional; This is great if you dip the cookies in chocolate and then dip in the pine nuts for a pretty decoration



Instructions

1. Preheat oven to 325 degrees
2. Toast the pine nuts in a dry skillet, and allow to cool, then ground in a food processor
3. In a food processor combine the flour, brown sugar, ground pine nuts
4. Add in the butter and begin to process, then add in the vanilla with the mixer running
5. Process until it comes together and forms a ball
6. Turn the dough out onto a lightly floured surface
7. Use a rolling pin to roll the dough out to about ¼ inch thickness
8. Use a cookie cutter to cut into desired shapes
9. Place onto a baking sheet lined with parchment paper
10. Bake 11-15 minutes, or until the edges begin to turn lightly golden
11. Cool on cooling rack

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/brown-sugar-pine-nut-shortbread-cookies/>