



Kerrygold Shortbread

Adapted from Kerrygold

BAH Note: I think I should have popped the uncooked shortbread into the refrigerator for 30 minutes before baking. When I removed it from the oven, I had a noticeable amount of butter leakage on my sheet pan which is a pretty good indication that my dough was too warm when it went into the oven. It didn't make the shortbread any less enjoyable; it just meant the bottom of my tart pan was icky. When you score the dough, go a little deeper than you think you need to. The dough will puff in the oven which tends to obliterate light score marks.

- 1 1/4 cup all purpose flour
- 1/2 cup cornstarch
- 1/4 teaspoon kosher salt
- 1/2 cup plus 2 tablespoons sugar
- 8 ounces cold Kerrygold Irish Butter, cut into 3/4 inch pieces
- 1 teaspoon vanilla extract

Line a sheet pan with parchment or aluminum foil and set aside. Place the flour, cornstarch and salt in the work bowl of a standing mixer fitted with the paddle attachment. Mix on low speed for about 30 seconds to combine then add 1/2 cup of the sugar and continue to mix for another 30 seconds. Add the cubed cold butter and continue mixing for about 2 minutes or until crumbs form and there is no loose flour in the bowl. Add in the vanilla and continue to mix for about 30 seconds until the dough pulls away from the side of the bowl in large clumps.

Transfer the dough to a 9 inch tart pan with removable bottom. Use your hands to press the dough into the pan as evenly as possible to a thickness of 1/2 inch. Smooth the top of the dough with a plastic bench scraper or thin metal spatula then use the scraper or a sharp knife to score the dough into 12 wedges. Use a fork to dock the dough every 2 inches and sprinkle the remaining 2 tablespoons of sugar over the top of the dough.

Refrigerate the dough at this point for 30 minutes to let it firm back up before baking. When you put the dough in the refrigerator, heat your oven to 300 degrees.

When ready to bake, place the tart pan on the prepared sheet pan and bake for approximately 1 hour or until the top is lightly golden brown. Immediately use a sharp knife to cut completely through the score lines. Allow the the shortbread to cool completely in the pan before removing the bottom and separating the cookies into wedges. Store in an airtight container.