



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Pink Peppercorn Shortbread

Recipe adapted from Lori Baker

Makes about 24 cookies

- 2 sticks unsalted butter, softened
- ½ cup confectioners' sugar
- 2 cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon pure vanilla extract
- ½ teaspoon salt
- 1 tablespoon crushed pink peppercorns

1. In a bowl, cream together the butter and sugar. Add the rest of the ingredients and mix until blended. Wrap the dough in plastic and refrigerate until firm, at least 3 hours.
2. Preheat the oven to 350°. Roll out the dough to a ½-inch thickness and place on a baking sheet. Using a knife, score the dough into 24 bars. Bake until golden-brown, about 25 minutes. While the shortbread is warm, cut through the score marks with a sharp knife. Serve when cool.

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