



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Polenta Shortbread Cookies

Recipe adapted from Karen DeMasco

Makes 24 cookies

- 9½ tablespoons unsalted butter, cut into small pieces, at room temperature
- ½ cup confectioners' sugar
- 1 teaspoon vanilla extract
- ¾ cup plus 2 tablespoons all-purpose flour
- ½ cup fine yellow polenta or coarse yellow cornmeal
- ½ teaspoon kosher salt
- 2 tablespoons coarse sugar, such as demerara sugar

1. *In an electric mixer fitted with a paddle, beat the butter with the confectioners' sugar and vanilla at low speed until combined. In another bowl, whisk together the flour, cornmeal and salt. Blend the dry ingredients into the butter in two additions. Wrap the dough in plastic and refrigerate for at least 30 minutes.*
2. *Preheat the oven to 350°. On a floured work surface, roll the chilled dough out to ¼ inch thick. With a 4-inch round cutter or an inverted bowl, cut out rounds of dough. Take each round and cut it into 6 wedges, like a pizza. Sprinkle the wedges with the demerara sugar. Bake for 30 to 35 minutes, until golden brown. The cookies can be stored in an airtight container and kept at room temperature for up to one week.*