



Sour Cherry Brown Sugar Shortbread

Ingredients

1 cup light brown sugar
 1/2 cup cornstarch
 3 1/2 cups unbleached all-purpose flour
 1 tsp salt
 16 ounces (4 sticks) unsalted butter, chilled and cut into 1/4-inch pieces
 3/4 cup dried tart cherries, coarsely chopped
 1 tbsp pure vanilla extract
 Sugar for dusting over cookies

Preparation

Makes 3 dozen cookies

1. Combine brown sugar and cornstarch in the bowl of your stand mixer. Using the paddle attachment, mix on low speed for about 30 seconds to break up any clumps. Add flour and salt and mix for another 30 seconds. Drop in butter and continue mixing on low speed until the mixture is coarse and crumbly. Stop mixing as soon as the dough starts to come together. Add cherries and vanilla and mix just until the cherries are evenly distributed, 20 to 30 seconds.

2. Pull dough from bowl onto a floured work surface and divide it into 2 equal pieces. Place 1 piece of dough on a sheet of parchment paper and roll the dough out 1/4 inch thick. Lift parchment paper onto a rimmed baking sheet and cover with plastic wrap. Repeat with remaining piece of dough. Chill both baking sheets in the refrigerator for at least 1 hour.

3. Preheat oven to 325°F.

4. Remove baking sheets from the refrigerator. Using a sharp knife, cut the dough into 2-inch diamonds. Each sheet of dough should yield about 16 cookies. (You can also use your favorite cookie cutters to create a variety of shapes. Baking time will vary depending on the size of the cookies, so try to keep the sizes consistent.) Remove any excess dough and spread the cookies out on the parchment-lined baking sheets, leaving about 1 inch between the cookies. Dust cookies with sugar. Place 1 sheet of cookies into the refrigerator while baking the other sheet.

5. Bake cookies, 1 sheet at a time, on center rack of oven for 20 to 25 minutes each. (Larger cookies will take longer.) To help the cookies bake evenly, rotate the baking sheet every 4 minutes or so. Keep a watchful eye on smaller cookies to make sure they don't burn. The finished cookies will be golden brown on all sides, including the bottoms. Let cool on the baking sheet for at least 20 minutes.