

## KIMBALL & BEAN HOLIDAY SHORTBREAD

1/2 cup Sugar  
1 cup Butter (room temp.)  
2 1/2 cup Flour (sifted)  
1/2 teaspoon Salt  
2 teaspoon Vanilla  
1/4 teaspoon Almond Extract  
1 teaspoon Cardamom

Yield: 24 small shortbread squares

Heat oven to 350°F. Line an 8x8-inch square baking pan with parchment or foil extending it up two sides. Butter the parchment and pan. (You can also skip the parchment and just grease the pan, but the parchment makes it much easier to get out.)

Beat butter and sugar in mixer until light and airy. Add flour, salt, cardamom, vanilla and almond and mix well. It will look crumbly.

Press the dough evenly into the prepared pan and smooth top. Prick the top all over in a decorative pattern with a fork.

Bake for approximately 30 minutes or until the center is firm and the edges are just starting to turn golden.

Remove from the oven and cool for 5 to 10 minutes. Cut into squares while still warm then let cool completely in the pan.