

MAPLE SHORTBREAD FRIES

INGREDIENTS

shortbread fries -

- 1 1/2 cups all-purpose flour
- 2 T cornstarch
- 1/3 cup sugar
- 3/4 cup unsalted butter, cut into pieces and chilled
- 1 t kosher salt
- 3 T local maple syrup
- 1/2 t vanilla

top it -

- 1 T more local maple syrup
- sea salt, for sprinkling
- nutella, for dunking

* Dip the end of a spoon in the bottle and drip-drop it in the blender.

DIRECTIONS:

1. Preheat your oven to 350F. Spray an 8×8 inch baking dish with cooking spray. Line with parchment paper and spray again.
2. With an electric mixer, beat together the shortbread ingredients on low until combined, well-mixed, and smooth. Press into the prepared baking dish. Prick with a fork all over, being careful not to press the fork all the way to the bottom of the pan.
3. Bake for 35-40 minutes or until the center of the cookies feel firm when lightly pressed and are golden brown all over. Allow to cool in the pan for 5 minutes. Brush the additional tablespoon of maple syrup over the shortbread and sprinkle with sea salt. Allow to cool in the pan for 30 more minutes. Cut with a sharp knife and allow to cool completely on a wire rack.
4. Serve with nutella, and a cup of coffee.