



Shortbread Dough

Ingredients:

- 1 1/2 cups powdered sugar
- 4 cups all purpose flour (can be substituted for allergies)
- 1 3/4 cups unsalted butter (softened)
- 1/2 teaspoon salt
- 1 teaspoon vanilla, flavoring of choice, or zest

1. In a mixing bowl (stand mixer, hand mixer, or by hand) combine butter and powdered sugar.
2. Mix until smooth for about 2 minutes.
3. Scrape the sides of the bowl down.
4. Add vanilla or flavor of choice and salt.
5. Mix to combine for about 1 minute.
6. Add flour mix until the dough comes together.

For cut out cookies: Roll dough out onto parchment paper to about ¼ inch thick. You will not need to sprinkle flour for rolling. Refrigerate for about 20 minutes. Remove from the fridge. Using a cookie cutter punch desired shapes. Bake for 10-15 minutes at 350 degrees on the center rack until the edges brown slightly. Allow to cool.

For marble cookies: Add food coloring to dough to make desired color. Mix each color separately. Pile each individual color one on top of the other. Pull apart and re-stack be sure not to press too hard, or mix the colors. Try to maintain the striped effect. Mold into a square and refrigerate for 20-30 minutes, until firm. Remove from fridge. Cut the edges of the square to make them clean. Then cut the square into a log, about 2-3 inches wide. Slice the logs into cookies about ¼ inch thick. Place on parchment about ½ inch apart. Bake on center rack at 350 degrees for 10-15 minutes until the edges brown slightly. Allow to cool.

For 9 inch tart shell: You will use about a third of this recipe. Press the dough into the bottom of the pan and up along the sides. It will be about ¼ inch thick. Using the back of a small knife or your fingers, remove the excess dough from the edge of the pan to create a clean edge. Line the inside of the shell with aluminum foil. Fill with pie weights (dry beans or rice). Bake at 350 degrees on center rack for about 15 minutes. Remove pie weights and foil. Return to the oven for another 15-20 minutes, until the bottom part of the crust is golden.



Pear Poaching Liquid

Ingredients:

6 cups water
1 cup sugar
2 cinnamon sticks
4 whole cloves
1 orange sliced
3 whole pears, peeled and cored

(For a different flavor profile substitute 3 cups water for 3 cups wine; white or red. You can use mulled cider in place of the ingredients above.)

1. Place peeled and cored pears in a pot with all other ingredients. Ensure the liquid covers the fruit; if not add more until covered.
2. Simmer the pears until they are fork tender (about 45 minutes.)
3. Remove from heat. Allow 15 minutes to cool in the poaching liquid.
4. Once cool allow to drain on paper towel for about 15 minutes before slicing.