

Pecan Shortbread

3/4 cup unsalted butter
1 cup sugar
a teaspoon vanilla
1 teaspoon almond extract
3½ cup all-purpose flour 1/4 teaspoon salt
1½ cup small diced pecans

Preheat oven to 350°

In the bowl of an electric mixer, mix the butter and sugar until they are just combined. Add the vanilla and almond extracts. In a medium bowl, sift together the flour and salt, then add them to the butter and sugar mixture. Add the pecans and mix on low speed until the dough starts to come together. Dump onto a surface dusted with flour and shape into a flat disk. Wrap in plastic and chill for 30 minutes.

Roll the dough 1/2" thick and cut into 2 1/2" squares with a plain or fluted cutter (or cut into any shape you like). Place the cookies on an ungreased baking sheet.

Bake for 20 to 23 minutes, until the edges begin to brown. Allow to cool to room temperature and serve.

Courtesy of The Barefoot Contessa via Carol Cossum.