



Peanut Butter Shortbread

MAKES 12 PIECES

INGREDIENTS

- 2 cups flour
- 3/4 teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- 3/4 cup Smooth Operator peanut butter
- 1 cup sugar
- 1 teaspoon vanilla
- 1/4 cup semisweet chocolate chips

DIRECTIONS

1. Preheat oven to 275°F. Grease a 9-inch cake pan.
2. In a large bowl, sift together the flour and salt and set aside.
3. In a separate large bowl, use an electric mixer to combine the butter, sugar, and vanilla until fluffy. Continue mixing, adding the dry ingredients 1/2 cup at a time until fully incorporated.
4. Press the dough into the prepared cake pan. Use a knife to score the surface of the dough into 12 wedge-shaped pieces. Repeatedly press the tips of the tines of a fork around the outer edge of the shortbread, creating four concentric circles of dots. Press 3 chocolate chips into each wedge of shortbread.
5. Bake for 75 minutes, or until the shortbread is a pale golden color, not brown. Allow to cool for 1 hour before using a knife to cut out the wedges. Store in an airtight container for up to 2 weeks.



This recipe is from the *Peanut Butter & Co. Cookbook*, available at fine bookstores everywhere. © 2009



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