



Shortbread

INSPIRATIONS

featuring Gay Lea's 2008 Shortbread Traditions Contest Recipes

Shortbread: An Ontario Homemakers Tradition

Gay Lea's 2008 Family Shortbread Traditions contest was a huge success! More than 300 entries arrived from all over Ontario - and each recipe was unique! That's proof enough for us of Ontario's great shortbread tradition. We hope you enjoy the 5 recipes here as much as we did.

Gay Lea: Ontario's Shortbread Experts

For generations, Gay Lea has been recognized as Ontario's Shortbread Experts. Maybe that's because Gay Lea is a co-operative representing over 1,200 Ontario farms. Or maybe it's because we know great shortbread requires quality ingredients. One thing is certain: baking with Gay Lea Butter guarantees great taste and consistency every time.

Jenna Smith

of Aurora, ON

WHOLE WHEAT PECAN SHORTBREAD

The nutty flaky texture of this winner will make you forget that you are eating whole grains.

1 cup	Gay Lea unsalted butter, softened	250mL
1/3 cup	granulated sugar	80mL
2 cups	whole wheat flour	500mL
1/2 cup	toasted pecans, finely chopped	125mL
1/2 cup	*semi-sweet chocolate, melted (3 oz) (optional)	85g

Pre-heat oven to 350°F (180°C)

Using an electronic mixer beat butter with sugar until light and fluffy. In a separate bowl, combine flour and pecans well. Using a wooden spoon, gradually add flour/pecan mixture to butter and blend until just combined.

On a floured (using all purpose flour) surface, roll dough to 1/4" (.625 cm) thickness and use cookie cutters to cut out cookies. Bake for 15 minutes on a parchment paper lined cookie sheet until lightly golden. Cool on a wire rack.

*If desired, decorate cookies by dipping or drizzling them with melted chocolate.

Yield 24 cookies



For more delicious recipe ideas
visit www.gaylea.com





Michelle Lue-Reid

of Mississauga, ON

ORANGE & CRANBERRY SCONE SHORTBREAD

The scone-like texture of this winner makes them the perfect addition to your after dinner coffee or tea.

1 cup	Gay Lea unsalted butter, softened	250mL
¼ cup	light brown sugar	60mL
¼ cup	granulated sugar	60mL
2 ¼ cups	all purpose flour	560mL
2 tbsp	orange zest	30mL
½ cup	fresh or frozen cranberries, roughly chopped	125mL
pinch	salt	pinch
1 tsp	vanilla extract	5mL

Pre-heat oven to 325°F (160°C)

Using an electronic mixer beat butter with sugar until light and fluffy. Using a wooden spoon, gradually stir flour into the butter mixture. Stir in orange zest, cranberries and vanilla.

Divide dough into two equal portions. Roll each portion into a 6" (15cm) on a parchment paper lined baking sheet. Decorate outer edge with the tip of a knife if desired. Bake in the center of the oven for 25-30 minutes or until edges are light golden brown.

Remove the shortbread from the oven and while hot, carefully cut each round into 8 wedges. Cool completely before removing from the cookie sheet.

Shortbread will keep well for up to two weeks in an airtight cookie tin.

Yield 24 shortbread wedges

Becky Haslett

of Burlington, ON

WHITE CHOCOLATE CRANBERRY SHORTBREAD

Cranberries combined with the delicate flavour of white chocolate and shortbread makes this shortbread a winner.

2 cups	Gay Lea unsalted butter, softened	500mL
1 cup	granulated sugar	250mL
4 cups	all purpose flour	1000mL
1 cup	white chocolate, chopped, divided (6 oz)	170g
1 ½ cups	dried cranberries, divided	375mL

Pre-heat oven to 350°F (180°C)

Using an electronic mixer beat butter with sugar until light and fluffy. Using a wooden spoon, gradually stir in flour, ¾ cup (5 oz) of white chocolate and 1 cup (250mL) of dried cranberries. Blend until just combined.

Drop rounded tablespoons of dough 2" (5cm) apart onto a parchment paper lined cookie sheet. Top each cookie with some of the reserved white chocolate and cranberries.

Bake 10 to 14 minutes or until cookies are light golden brown. Cool completely and serve.

Yield 24 cookies





Evelyn Burns of Essex, ON

BUTTER TART SHORTBREAD BARS

Just when you thought it couldn't get better than a butter tart.

Filling:

1 ½ cups	sultana raisins	375mL
2 tbsp	Gay Lea butter	30mL
1 tbsp	corn starch	15mL
½ cup	granulated sugar	125mL
1 cup	hot water	250mL
1 tbsp	lemon zest	15mL
2 tbsp	lemon juice	30mL

Shortbread dough:

1 cup	Gay Lea unsalted butter, softened	250mL
1 cup	granulated sugar	250mL
1	egg	1
1 ½ cups	all purpose flour	375mL
½ cup	cornstarch	125mL
¼ cup	sugar for topping	60mL

Filling:

Stir together raisins, butter, sugar and cornstarch. Stir in hot water and cook over medium heat until thick. Remove mixture from heat and stir in lemon zest and juice. Cool to room temperature.

Shortbread:

Pre-heat oven to 350°F (180°C)

Using an electronic mixer beat butter with sugar until light and fluffy. Add egg and mix well with a wooden spoon. In a separate bowl, whisk flour and cornstarch together. Add to butter and mix until dough is just combined. Dough will be stickier than typical cookie dough. Divide dough in half and press one half evenly onto the bottom of a parchment paper lined 9x9 (2.5L) square pan.

Pour cooled filling over shortbread base evenly. Divide remaining dough into four pieces. With floured hands, pat each piece to fit ¼ of the pan and place over the topping repeating until the top is fully covered. Smooth top together with a knife or back of a spoon. Sprinkle top with sugar. Bake for 40 to 45 minutes or until golden brown. Let cool to room temperature and cut into squares.

Yield 12 squares

Lisa Mitchel of St.Thomas, ON

CHOCOLATE GINGER SLICES

The candied ginger gives this beautiful winning shortbread a traditional taste.

1 lb	Gay Lea unsalted butter, softened	454g
1 cup	icing sugar	250mL
3 cups	unbleached all purpose flour	750mL
½ cup	corn starch, sifted	125mL
pinch	salt	pinch
½ cup	candied ginger, finely chopped	125mL
1 cup	dark chocolate chips, divided (6 oz)	250mL
½ cup	white chocolate chips (3 oz)	125mL

Using an electronic mixer beat butter with icing sugar until light and fluffy.

In a separate bowl, whisk together flour, cornstarch, salt, ginger and ½ cup (125mL) of dark chocolate chips until well combined. Using a wooden spoon, gradually stir the flour mixture into the butter mixture until just combined. Do not over mix or cookies will be tough.

Divide dough in half and wrap in parchment paper or plastic wrap. Gently shape dough into rectangular logs approx. 2" (5cm) width. Refrigerate logs for 1 hour or overnight. Dough should be firm.

After refrigeration pre-heat oven to 325°F (160°C)

Unwrap one log at a time and cut into ¼" to ½" (.625-1.25cm) slices cross wise. Bake on a parchment paper lined cookie sheet for 20 minutes or until cookies are light golden brown. Cool completely.

Drizzle cookies alternately with white and dark chocolate.

Yield 24 cookies

