



FARMSTAND JAM SHORTBREAD BARS

Makes about 12

2 cups all purpose flour *
2 tablespoons cornstarch
¼ teaspoon salt
1 cup butter, room temperature *
1/3 cup brown sugar
1 teaspoon vanilla extract *
1 cup jam*

Preheat oven to 375 degrees. Butter a 9x9 inch baking pan.

In a medium bowl, whisk in flour, cornstarch and salt. Set aside.

In an electric mixing bowl, or use a hand mixer, cream the butter until smooth (about 1 minute). Add the sugar and beat until smooth (about 2 minutes). Beat in vanilla. Gently stir in the flour mixture just until incorporated.

Evenly press 2/3 of the shortbread into the bottom of the prepared pan. Then evenly spread the jam over the shortbread mixture, leaving a ¼ inch border.

With the remaining shortbread dough, using your fingers, crumble it over the top of the jam filling. Then lightly press the dough into the filling.

Bake in a preheated oven for about 30 minutes, or until golden on top. Remove from oven and place on a wire rack to cool. Cut into squares.

Adapted from Joyof baking.com

*Items available at the Chicago Downtown Farmstand

