

CLOVE-SPICED SHORTBREAD

post appears here:

<http://www.neverhomemaker.com/2010/12/12-cookies-of-x-mas-clove-spiced.html>

What you'll need . . .

- 1 cup all-purpose flour
- 3/4 cup whole wheat flour
- 1/4 cup chopped pecans
- 1/2 teaspoon ground cloves
- 1/2 teaspoon Kosher salt
- 1 stick of unsalted butter
- 1/2 cup canola oil
- 1/2 cup dark brown sugar

Method . . .

1. Preheat your oven to 325 degrees F. Set out a springform or tart pan (with a removable bottom).
2. In the bowl of an electric mixer, combine the butter, oil, and brown sugar. Beat until well combined.
3. Then whisk together the flours, pecans, cloves, and salt in another bowl and add to the wet to form a soft dough.
4. Then turn this dough into the prepared pan and press to fill it uniformly.
5. Place in the oven and lower the temperature to 300 degrees F. Let bake for 30 minutes.
6. Then remove from the oven, cut into wedges, and prick with a fork (if you wish, it's only to make a design). Return to oven for another 15 minutes.
7. Bake until lightly browned. And then let cool before removing from pan.

Head back to <http://www.neverhomemaker.com> for more great recipes!