

Macadamia Nut Shortbread

from The Larissa Monologues at larissamarks.com

2 cups flour

1/2 cup granulated sugar

1/4 teaspoon salt

1 cup (2 sticks) butter, cut into small small cubes and chilled

3/4 cup chopped macadamia nuts

Preheat oven to 350 degrees.

Combine flour, sugar, and salt in a medium bowl. Cut in butter until the texture is sandy. Fold in the nuts. Press dough into a 9x13 inch pan. Bake for 20 minutes.

Cool slightly, then cut into squares. Arrange squares on a baking sheet lined with parchment paper or a silicone baking mat. Bake for another 10-15 minutes until lightly browned and toasted.