

Pistachio Shortbread

Yield: 12 to 16 servings.

- ¾ cup shelled roasted pistachios + ¼ cup coarsely chopped (for garnish)**
- ⅓ cup powdered sugar**
- 1 stick cold unsalted butter, cubed**
- 3 tablespoons cornstarch**
- 1 cup all-purpose flour**
- 1 to 2 tablespoons softened butter (for preparing pan)**
- Coarse salt to taste**
- Apricot jam (for serving)**

Preheat oven to 375°. In a food processor, pulse ¾ cup pistachios until finely ground.

Add powdered sugar, butter, and cornstarch to the food processor and pulse until well combined. Add flour and process until a slightly sticky dough forms.

Lightly grease a 9-inch springform pan with softened butter and line the bottom with a circle of parchment paper.

Press dough firmly into the pan in an even layer. Sprinkle with ¼ cup chopped pistachios and a pinch of coarse salt.

Bake for 25 minutes or until shortbread is just golden around the edges and dough is baked through. Remove from oven and remove from springform pan. Dust with powdered sugar, if desired. Before it cools, slice into 12 wedges. Let cool completely before transferring to avoid breaking. Serve with apricot jam.

