



## Black & White Shortbread Wedges

**Prep Time:** 15 min

**Total Time:** 45 min

**Makes:** 24 servings, 1 shortbread wedge each

### Ingredients

- 1 cup (2 sticks) butter, softened
- 1/2 cup sugar
- 1-1/2 cups flour
- 1/2 cup cornstarch
- 3 squares *Baker's* Semi-Sweet Baking Chocolate, coarsely chopped



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## Black & White Shortbread Wedges (2/2)

### Directions

- 1 PREHEAT** oven to 325°F. Beat butter and sugar in large bowl with electric mixer on high speed 3 minutes or until light and fluffy. Combine flour and cornstarch. Gradually add to butter mixture, beating until well blended. Stir in chocolate.
- 2 SHAPE** dough into ball, then divide into 3 equal pieces. Flatten 1 piece into 4-inch round on baking sheet. Score into 8 wedges with sharp knife. Repeat with remaining dough.
- 3 BAKE** 30 minutes or until shortbread is set and lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks; cool completely. Cut each round into 8 wedges to serve.

*NUTRITION (PER SERVING): CALORIES 140, FAT 9 g (SAT 4.5 g), CHOL 20 mg, SODIUM 55 mg, CARB 15 g, FIBER 0 g, SUGARS 6 g, PROTEIN 1 g, DV VIT A 4%, DV VIT C 0%, DV CALCIUM 0%, DV IRON 4%*

### Size It Up

One serving of these shortbread wedges is the perfect treat with a hot cup of freshly brewed *Maxwell House* Coffee.

### Storage Know-How

Store in airtight container at room temperature for up to 1 week.