

brown sugar ginger shortbread

Serves: 12

Prep and Cook time: 30 min

Per serving: 140 calories, 7.8 g fat, 81 mg sodium

2 sticks of butter (1 cup) 3/4 cup packed brown sugar 1/8 tsp salt
2 cups all-purpose flour 1 TBS ground ginger

1. Preheat oven to 350° F. Butter a 9x9 inch baking dish.
 2. In a large saucepan over medium-low heat, melt remaining butter. Stir constantly until butter begins to darken. Remove from heat. Smell the butter while you work and if it starts to smell burnt, remove from heat.
 3. Add flour, brown sugar, ginger, and salt. Stir well. Pour batter into the prepared baking dish. Bake 20 minutes.
 4. Remove shortbread from the oven and gently score the shortbread with a sharp knife (do not cut all the way through), making 12 squares. Allow shortbread to cool in the pan 20 minutes before breaking up and serving.
- Vary It! Add ½ tsp lemon or orange zest to the batter before baking for a special treat.

If you are out of or don't have ground ginger, try using cinnamon or allspice!

