



Maple Pecan Apple Shortbread

Ingredients

- 1 cup unsalted butter, room temperature
- 1/2 cup powdered sugar
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup **MicroDried® Apple Fragments**
- 1/3 cup chopped pecan pieces
- 1 teaspoon maple extract



Process

1. Preheat oven to 325°F.
2. Butter an 8x8 baking dish and set aside.
3. Cream the butter, sugar, vanilla, and maple extract in a medium mixing bowl.
4. Add flour and salt. Mix until ingredients are just combined and/or starting to form large clumps.
5. Add apple fragments and pecans. Mix until just combined.
6. Press mixture into an even layer in prepared dish. Bake for 25-30 minutes, or until edges are lightly browned and center springs back to the touch.
7. Let cool. Can be stored at room temperature for up to 7 days.