

The Secret Life of Cookies

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Mincemeat Shortbread Squares

Makes 16 squares

What You'll Need:

2 sticks butter, room temperature

1/2 cup (4 ounces) confectioner's sugar

1 teaspoon vanilla

1 teaspoon salt

3 cups (14 ounces) all-purpose flour (use the scoop and sweep method for measuring cups)

12 ounces mincemeat (I use Robertsons)

1 teaspoon orange zest

1/4 cup grated apple

What You'll Do:

1. Preheat the oven to 325 degrees F. Line an 8" square baking pan with a piece of parchment to create a sling, so you can lift the entire bar of cookies out and cut them neatly.
2. In a small bowl, mix the mincemeat, orange zest and grated apple.
3. With a hand or stand mixer, beat the butter, sugar, vanilla and sugar until light and fluffy, about 2 minutes.
4. On low speed, mix in the flour, until just blended and still in big crumbles.
5. Take two-thirds of the dough and press it into the bottom of the prepared 8-inch pan. Spread the mincemeat mixture over the top, leaving a 1/2-inch border.
6. Pat the remaining dough together in a ball and place it between two pieces of parchment paper. Roll the dough out until about 1/4-inch thick. Place the pan on top of the dough and use it as a template to make an 8-inch square to go on top of the mincemeat. Gently

lay the dough on top, and seal the edges with your fingers, press, press, pressing along the edges. Cut vents all over the top.

7. Bake for 30 to 35 minutes, until the top begins to turn light golden. Remove from oven and sprinkle with more granulated white sugar than you think you should. Cut into squares and eat plain, with custard, or ice cream. If making these more than 5 days in advance, once cool, wrap in a few layers of foil or plastic wrap and freeze. Defrost before serving.