



THIS WEBSITE USES COOKIES

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- 2 cups all purpose flour
- 1 cup refrigerated butter, divided
- 1/4 cup granulated sugar

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2. Add all crust ingredients to stand mixer or food processor, mix until butter is evenly distributed. Mixture will be sandy.

3. Pour ½ crust mixture into baking pan, press down with the flat bottom of a 1 cup measuring cup. Bake for 10-12 minutes, until shortbread crust looks like a cookie, as in it looks like it's forming a crust. It may not brown, that's fine.

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