



## MACADAMIA NUT SHORTBREAD BARS



Presented by: Hawaiian King Candies

Level: Easy

Prep time: 20 minutes, Cook time 15 minutes

1 cup butter, room temperature

½ cup plus 2 Tablespoons sugar

1 teaspoon vanilla

1 ½ cups pre sifted, all-purpose flour

½ cup pre-sifted cake flour

1 cup chopped Island Princess® macadamia baking nuts

3 Tablespoons of turbinado sugar

Preheat oven to 350 degrees F. Line a 13 X 9 inch pan with parchment paper so that the parchment hangs over the edges of the pan.

Cream butter, sugar and vanilla together in mixing bowl until light and fluffy. Add flour and cake flour and mix until it comes together. Combine chopped macadamia nuts and sugar in a bowl.

Press dough into baking pan. Place another sheet of parchment over the dough to smooth it evenly to the edges of the pan. Remove parchment and brush dough lightly with water. Sprinkle macadamia nut and sugar mixture over the top of the dough. Replace parchment on top of the sprinkled nut mixture to press nuts into dough. Remove parchment before baking.

Bake for 15-16 minutes until golden. Lift the bars out of the pan while warm and cut into 2" squares. Bars will become firm upon cooling.