

# Blue Cheese Shortbread



Preheat oven to 325 degrees.

3 Tbsp. Unsalted Butter at Room Temperature

1/2 c. Flour

1/4 c. Cornstarch

1/4 tsp. Kosher Salt

1/8 tsp. Freshly Ground Pepper

Blend the cheese and butter in the food processor (or beat) until creamy. Add flour, cornstarch, salt and pepper, process until mixture resembles a coarse meal. Bring the dough together with your hands and roll into a log, taking care not to over work the dough. wrap in plastic wrap and chill for at least an hour. (can be left in the refrigerator for up to 3 days, or frozen for up to one month)

Slice dough into discs of 1/8 to 1/4 inch. Place on parchment lined baking sheet and bake for about 20 minutes or until golden brown.

Transfer to a rack to cool. Baked shortbread may be stored in an air tight container for up to 3 days.

Serve with some Just Jan's Fig Spread and enjoy!