



Kernza® Maple Hazelnut Shortbread with Elderberry Glaze

Makes 24 shortbread bars

Ingredients:

1 cup butter, softened
½ cup maple or light brown sugar
1-1/4 cups Kernza® flour
¼ cup hazelnut flour
¼ cup chopped hazelnuts
½ cup Elderberry or any blue fruit jelly

Preparation:

Preheat the oven to 300 degrees. Line a 9 x 13-inch pan with parchment paper. In a medium mixing bowl, cream together the butter and sugar until light and fluffy. Stir in the Kernza® and hazelnut flours, then stir in the nuts. The mixture will be stiff.

Transfer the dough to the pan and using your fingers, press the dough out to evenly cover the entire pan to the edges. Prick it all over with a fork. Bake until the shortbread is lightly browned and golden around the edges. Remove from the oven and spread the jelly over the shortbread. Let stand for 5 minutes then cut into squares. Leave the shortbread in the pan until completely cooled.