



Skillet Almond Shortbread

Recipe courtesy of Trisha Yearwood



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Total Time:
1 hr 5 min
Prep: 15 min
Inactive: 15 min
Cook: 35 min

Yield:
10 servings
Level:
Easy

Ingredients

- ✓ bunNonstick cooking spray
- ✓ 1 1/2 cups plus 2 tablespoons sugar
- ✓ 3/4 cup (1 1/2 sticks) butter, melted
- ✓ 2 large eggs
- ✓ 1 1/2 cups all-purpose flour
- ✓ 1/2 teaspoon salt
- ✓ 1 teaspoon almond extract
- ✓ 1/2 cup sliced almonds with skins

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Directions

Preheat the oven to 350 degrees F. Line a 10-inch cast-iron skillet with aluminum foil and spray the foil with cooking spray.

In a large mixing bowl, stir 1 1/2 cups of the sugar into the melted butter. Beat in the eggs one at a time. Sift the flour and salt onto the batter. Add the flavoring and stir well. Pour the batter into the skillet. Top with sliced almonds and the remaining 2 tablespoons sugar. Bake until slightly brown on top, about 35 minutes. Cool the shortbread in the skillet. When cool, use the foil to lift the shortbread from the skillet; remove the foil before serving.

Recipe adapted from Georgia Cooking in an Oklahoma Kitchen by Trisha Yearwood (c) Clarkson Potter 2008

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