



A Recipe from the

Black Walnut Shortbread Cookies
Courtesy of Martha Stewart

INGREDIENTS

4 1/2 ounces black walnuts, coarsely chopped (1 cup;
hammonsproducts.com)
2 sticks unsalted butter, room temperature
1/2 cup granulated sugar
1 teaspoon finely grated orange zest
2 1/2 cups all-purpose flour
Salt
2 tablespoons Demerara or turbinado sugar

DIRECTIONS

Preheat oven to 350 degrees. Toast nuts on a rimmed baking sheet until fragrant and golden, about 10 minutes. Let cool.

Beat butter and granulated sugar with a mixer on medium speed until pale and fluffy, 3 to 4 minutes. Beat in orange zest. Reduce speed to low; add flour and 1/2 teaspoon salt, scraping down side of bowl as needed. Mix in walnuts.

Divide dough in half, and transfer each to an 8-inch square baking dish, pressing down until flat. Refrigerate for 15 minutes. Prick lines into dough every inch with a fork. Bake until pale golden, about 25 minutes. Remove from oven. Sprinkle Demerara sugar over surface of each. Bake until sugar is set, about 5 minutes. Let stand for 5 minutes. Cut into 2-inch squares while warm. Transfer pans to wire racks, and let cool.

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