

CANDY CAP MUSHROOM SHORTBREAD by House of Flowers Culinary Team



INGREDIENTS

4 tsp candy cap mushrooms, ground
½ cup butter, room-temperature
⅓ cup brown sugar
¼ tsp salt
¼ tsp cardamom
1 cup all-purpose flour
⅓ cup toasted pecans

METHOD

In a stand mixer with the paddle attachment, combine butter and sugar until pale and creamy.

Remove bowl from mixer, and fold in dry ingredients with a rubber spatula until just combined.

Move mixture to a sheet pan and flatten to approximately ½ inch thickness.

Cover with plastic wrap and chill for 1 hour.

Remove from fridge, punch out shapes with cookie cutter and move to a parchment lined baking sheet.

Bake at 350°F for 15-20 minutes until edges just start to brown.