

HAZELNUT SHORTBREAD

Wedge-shaped cookies made with cornmeal, which adds a nice crunch.

Makes 16 cookies

- 1/2 cup all purpose flour
- 1/2 cup husked toasted hazelnuts
(about 2 ounces)
- 1/3 cup yellow cornmeal or polenta
- 1 teaspoon grated lemon peel
- 6 tablespoons (3/4 stick) unsalted
butter, room temperature
- 1/4 cup sugar
- 2 tablespoons honey
- 1 egg yolk
- 1 teaspoon vanilla extract

Position rack in lowest third of oven and preheat to 300°F. Remove bottoms from two 9-inch-diameter spring-form pans. Butter and flour bottoms. Blend 1/2 cup flour, hazelnuts, cornmeal and lemon peel in processor until nuts are finely chopped. Using electric mixer, cream butter with sugar and honey in medium bowl until light and fluffy. Beat in yolk and vanilla. Mix in nut mixture. Divide dough between prepared pan bottoms (mixture will be soft and sticky). Spread dough over bottom of each pan using spatula as aid. Cut each round into 8 wedges. Place pan bottoms on baking sheet. Bake until shortbread is golden brown, about 25 minutes. Recut shortbread into wedges. Cool cookies completely on pans. (Can be prepared 3 weeks ahead. Store cookies in airtight container at room temperature.)