

Autumn-Spiced Pumpkin Shortbread

Instructions

 Ingredients:</p>

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cooking spray
 1 1/4 cups all-purpose

flour
 1/2 cup cornstarch
 1 1/2 tsp.

pumpkin pie spice
 1/2 tsp. salt
 3/4

cup (1 1/2 sticks) unsalted butter, softened

2/3 cup powdered sugar
 1/3 to 1/2 cup

LIBBY'S 100% Pure Pumpkin (use 1/2 cup for a

softer shortbread)
 2 tsp. sparkling or

granulated sugar
 Pumpkin or Eggnog ice cream

(optional)</p><p> </p><p><span

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Preheat oven to 300° F. Spray bottom of 9-inch fluted tart pan with removable bottom with nonstick cooking spray.

2.

Combine flour, cornstarch, pumpkin pie spice and salt in small bowl.

3.

Beat butter and powdered sugar in large mixer bowl until creamy. Beat in pumpkin until combined. Add flour mixture and mix until just incorporated.

Spread dough into prepared pan; smooth top.

4.

Bake for one hour and 20 minutes (80 minutes) or

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until firm and golden brown. Immediately sprinkle top with sparkling sugar. Cool for about 10 minutes; remove side from pan. Use long, serrated knife to cut into wedges. Serve warm with ice

cream.