

# **RACHEL DE JONG'S HAZELNUT SABLES**

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Makes 4 dozen shortbread.

## **INGREDIENTS**

- 1 cup butter, room temperature
- 1 cup powdered sugar
- 3 <sup>3</sup>/<sub>4</sub> cups all-purpose flour
- 1 vanilla bean, scraped (1 tsp PMV Ground Vanilla works beautifully as well.)
- 1 tsp salt
- ½ cup hazelnuts, toasted and roughly chopped (Pecans are lovely, too.)
- ½ cup granulated sugar for coating.

## **DIRECTIONS**

Using a stand mixer fitted with the paddle attachment, cream butter with powdered sugar and scraped vanilla bean (or ground vanilla).

Mix on medium speed until fluffy and light in color and texture. Stop mixer and scrape bowl and paddle with a spatula.

Add flour, salt, and add toasted hazelnuts. Mix fully on low speed, just until blended. Don't overmix.

Remove dough from bowl and turn out onto your workspace. Knead very gently one to two times just to ensure no dry spots of flour remain.

Separate dough into three equal parts. Work these portions gently into an even cylinder shape, about one inch in diameter. Roll tightly in parchment or wax paper.

**Place dough logs in the refrigerator to chill for 10-15 minutes (at this point, dough can be stored in an airtight container for up to 3-4 days before baking). Remove from the refrigerator, allow dough to soften for 5 minutes, then unwrap each log and roll in granulated sugar.**

**Slice logs into cookies about ¼ inch thick. Place on a baking sheet leaving a 1-inch space between each cookie.**

**Bake in a 350-degree oven for 8-10 minutes, rotating the pan 180 degrees halfway through.**

**Sables should be golden brown around the edges and lightly golden in the center. Allow to cool fully.**