

## Einkorn Shortbread Cookies

### Ingredients

1/3 cup powdered sugar  
1/3 cup dark brown sugar  
2 sticks unsalted butter, softened  
1 1/4 cup whole grain Einkorn flour  
1 cup all-purpose Einkorn flour  
1 1/2 teaspoons Diamond Crystal kosher salt

### Directions

Preheat oven to 325°F.

In a food processor, add the powdered sugar, dark brown sugar and butter. Process until smooth. In a small bowl pour the two flours and salt, stir until combined. While pulsing the food processor, add the flour/salt mixture.

Once it is combined and comes into a ball, remove from the food processor.

Place on some plastic wrap and shape into a disc. Wrap tightly and chill for 30 minutes.

Place parchment paper on your counter then another one over the top and roll to 1/3-1/2 inch thickness. Cut the dough diagonally into triangle. Move the bottom parchment paper to a cookie sheet.

Make for 15 minutes and turn the pan half way for 10-15 more minutes. Check the bottom of the cookies to make sure they are firm.

Remove and let cool.