



Saskatoon Berry Shortbread Cookie

Cooking Instructions

This Shortbread Cookie recipe was submitted by Liz Demers. This recipe won the Camrose 100-mile Cookie Challenge in 2009.

Yields 12-15 cookies.

Ingredients:

- 1 cup (250 ml) margarine
- ½ cup (125 ml) honey
- 2 cups (500 ml) Sunny Boy Organic Unbleached All-Purpose Flour
- 1 egg white
- 2 cups (500 ml) Saskatoon berries
- 2 tbsp (30 ml) honey
- 1 tbsp (15 ml) Sunny Boy Organic Unbleached All-Purpose Flour
- 2 cups (500 ml) sliced almonds

Directions:

1. Whip margarine and ½ cup of honey together. Gradually add 2 cups of flour while continuing to beat.
2. Beat the egg white with 1-2 tbsp of water. Form balls of dough from the margarine, honey, and flour mixture. Roll them in the egg white mixture, followed by the sliced almonds to coat.
3. Place them on a greased cookie sheet and make an indent in the centre with your thumb. Bake at 375°F (190°C) for 12-15 minutes. Reshape the indent while they are cooling, if necessary.
4. Combine the fresh/frozen Saskatoon berries with 4 tbsp of water and the 2 tbsp of honey in a saucepan. Heat until the honey has melted. Mash the Saskatoons a little. Add up to 1 tbsp of flour as needed to thicken into a jam-like consistency.
5. Put about 1 tsp of filling into the indent of each cookie. Enjoy.