



**AUTUMN-SPICED
PUMPKIN SHORTBREAD**

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(MAKES 12 SERVINGS)

Entertain family and friends with a slice of this delightful shortbread. Topped with sugar crystals and paired with a scoop of holiday-inspired ice cream, this elegant dessert is a must have for fall celebrations.

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| Nonstick cooking spray | $\frac{2}{3}$ cup powdered sugar |
| 1 $\frac{1}{4}$ cups all-purpose flour | $\frac{1}{3}$ to $\frac{1}{2}$ cup LIBBY'S® 100% Pure Pumpkin
(use $\frac{1}{2}$ cup for a softer shortbread) |
| $\frac{1}{2}$ cup cornstarch | 2 teaspoons sparkling or granulated sugar |
| 1 $\frac{1}{2}$ teaspoons pumpkin pie spice | Pumpkin Spice or Eggnog DREYER'S
or EDY'S® SLOW CHURNED® Light Ice
Cream (optional) |
| $\frac{1}{2}$ teaspoon salt | |
| $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) unsalted
butter, softened | |

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

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

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.

BAKE for 80 minutes or 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.

Find recipe nutrition information and more Nestlé recipes on [VeryBestBaking.com](https://www.verybestbaking.com).



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