TJ's RECIPES

TSUBUSHIAN SHORTBREAD

INGREDIENTS:

Bottom Layer:

2 c. flour
½ c. sugar
1 c. butter (softened)
½ c. walnuts (chopped)

Top Layer:

½ c. flour
½ c. sugar
1 tsp baking powder
¼ tsp salt
3 eggs (slightly beaten)
1-18oz can Tsubushian (azuki)

DIRECTIONS:

1. Combine flour and sugar for bottom layer and cut in butter. Mix in chopped walnuts. Press mixture evenly into lightly greased 9x13 inch pan. Bake at 350° F for 20 minutes.
2. While bottom layer is baking for the last 10 minutes, sift together flour, sugar, baking powder, and salt for top layer.
3. Mix in slightly beaten eggs and Tsubushian to the sifted mixture.
4. Pour top layer over baked crust and bake at 350° F for 45-50 minutes. When done, remove from oven, cool for a little, then cut into pieces.