

# Christams Shortbread "Secret Family Recipe"

9 ingredients · 30 minutes · 20 servings



## Directions

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1. Set oven to 325 degrees F or 300 degrees F.
2. Get an 8x8 square baking pan ready.
3. Cream together (or mix well) ghee, coconut oil, coconut sugar and maple syrup and set aside.
4. In another mixing bowl, mix together the flours and sea salt.
5. Pour the ghee or butter, coconut oil, coconut sugar, and maple syrup mixture into the flour mixture and combine.
6. Place the batter into the square cake pan and make it nice and flat with a spatula.
7. Place the pan into the oven at 325 F. for approx. 14 minutes or just until it brown around the edges.

## Ingredients

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- 1/2 cup** Ghee
- 1/2 cup** Coconut Oil
- 1/4 cup + 2 TBSP** Maple Syrup
- 1/4 cup** Coconut Sugar
- 1/4 cup** Arrowroot Powder
- 1/2 cup** Almond Flour
- 1/2 cup** Cassava Flour
- 3/4 cups** All-Purpose Gluten Free Flour (Bob's Red Mill 1:1 Flour)
- 1/2 tsp** Sea Salt