



Basic Shortbread Cookies

 Vegetarian

READY IN



160 min.

SERVINGS



1

CALORIES



2917 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 2 cups flour all-purpose
- ☐ 0.8 cup powdered sugar
- ☐ 0.1 teaspoon salt
- ☐ 2 teaspoons vanilla extract
- ☐ 1 serving wax and parchment paper

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ wooden spoon
- ☐ stand mixer
- ☐ wax paper
- ☐ microwave

Directions

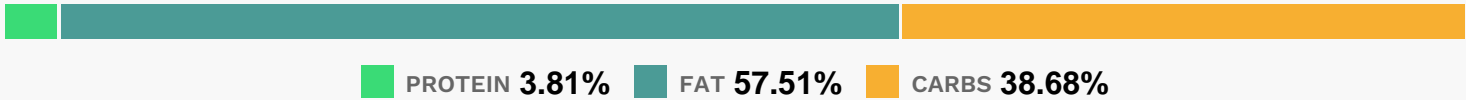
- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating until smooth. Stir in vanilla and almond extracts until blended.
- ☐ Stir together flour and next 2 ingredients. Gradually add flour mixture to butter mixture, beating at low speed until blended.
- ☐ Divide dough in half; flatten each into a disk.
- ☐ Roll each disk to 1/4-inch thickness between 2 sheets of wax paper.
- ☐ Transfer dough, in wax paper, to a baking sheet; chill 1 hour.
- ☐ Preheat oven to 35
- ☐ Working with 1 portion of dough at a time, remove top wax paper; cut into 2 1/2- x 3/4-inch rectangles, rerolling dough scraps once.
- ☐ Place 1 inch apart on parchment paper-lined baking sheets.
- ☐ Bake at 350 for 12 to 14 minutes or until edges are golden. Cool on baking sheets 1 minute; transfer to wire racks. Cool completely. Store in airtight containers.
- ☐ Chocolate-Peppermint Bars
- ☐ Prepare recipe as directed. Microwave 3/4 cup dark chocolate morsels in a microwave-safe bowl at HIGH 1 1/2 minutes or until melted and smooth, stirring every 30 seconds.
- ☐ Drizzle over cookies.

- ☐ Sprinkle 12 crushed hard peppermint candies over cookies.
- ☐ Let stand until firm.
- ☐ Makes 4 dozen.
- ☐ Bourbon-Pecan Snowflakes Prepare recipe through Step 2, omitting almond extract, adding 1 cup chopped toasted pecans and 4 Tbsp. bourbon with vanilla in Step 1, and increasing flour to 2 1/2 cups. Proceed as directed, cutting dough with a 3-inch snowflake-shaped cutter and increasing bake time to 14 to 16 minutes. Makes 2 1/2 dozen
- ☐ Cinnamon-Orange Squares Prepare recipe through Step 2, omitting vanilla and almond extracts, increasing flour to 2 1/4 cups, and adding 2 Tbsp. orange zest, 3/4 tsp. ground cinnamon, and 1/4 tsp. ground nutmeg to flour mixture in Step Proceed as directed through Step 4, cutting with a 2-inch square cutter. Stir together 1 Tbsp. sugar and 1/4 tsp. ground cinnamon, and sprinkle mixture over cookies.
- ☐ Bake and cool as directed. Makes 3 dozen.
- ☐ Sweet Potato-Marshmallow Sandwich Cookies Prepare recipe through Step 2, omitting almond extract, adding 3/4 cup canned sweet potato puree with vanilla in Step 1, increasing flour to 2 1/2 cups, and adding 1 tsp. freshly grated nutmeg, 3/4 tsp. ground cardamom, 1/2 tsp. ground ginger, and 1/2 tsp. ground cinnamon to flour mixture in Step Proceed as directed, cutting with a 2-inch round cutter and sprinkling with 1 Tbsp. Demerara sugar before baking. Beat 1/2 cup marshmallow crme and 1/2 cup butter, softened, with a heavy-duty electric stand mixer at medium speed 2 minutes or until smooth; gradually add 2 cups powdered sugar.
- ☐ Add 1 1/4 tsp. meringue powder, and beat at high speed 2 minutes or until fluffy. Stir in 1 tsp. vanilla extract.
- ☐ Spread about 2 tsp. mixture between cooled shortbread rounds to form sandwiches. Makes 2 1/2 dozen.
- ☐ Key Lime Stars Prepare recipe through Step 2, omitting vanilla and almond extracts, adding 1 Tbsp. Key lime zest and 2 Tbsp. Key lime juice after sugar in Step 1, and increasing flour to 2 1/4 cups. Stir together 2 Tbsp. white sanding sugar and 1 Tbsp. lime zest. Proceed as directed through Step 4, cutting with a 2-inch star-shaped cutter.
- ☐ Sprinkle cookies with sugar mixture, pressing gently to adhere.
- ☐ Bake and cool as directed, increasing baking time to 14 to 16 minutes or until tips of stars just begin to brown. Makes about 4 dozen.
- ☐ Cherry-Chocolate Thumbprints Soak 1 cup chopped dried cherries in 4 Tbsp. cherry liqueur 1 hour. Prepare recipe through Step 2, omitting almond extract and stirring in soaked cherries

and 3/4 cup Dutch process cocoa with vanilla in Step Shape dough into 1-inch balls (about 1 Tbsp. per ball), and place 2 inches apart on parchment paper-lined baking sheets. Press thumb or end of a wooden spoon into each ball, forming an indentation.

- ☐
- Bake and cool as directed. Microwave 1/2 cup white chocolate morsels and 2 Tbsp. heavy cream in a microwave-safe bowl at HIGH 1 minute or until melted and smooth, stirring at 30-second intervals. Spoon 1/2 tsp. chocolate mixture into each indentation.
- ☐
- Let stand until white chocolate mixture is firm (about 1 hour). Makes 4 dozen.

Nutrition Facts



Properties

Glycemic Index:241, Glycemic Load:138.35, Inflammation Score:-10, Nutrition Score:39.90565221206%

Nutrients (% of daily need)

Calories: 2917.38kcal (145.87%), Fat: 186.55g (287.01%), Saturated Fat: 117.07g (731.67%), Carbohydrates: 282.34g (94.11%), Net Carbohydrates: 275.58g (100.21%), Sugar: 90.1g (100.11%), Cholesterol: 488.05mg (162.68%), Sodium: 1864.06mg (81.05%), Alcohol: 3.44g (100%), Alcohol %: 0.75% (100%), Protein: 27.78g (55.56%), Vitamin B1: 1.97mg (131.66%), Selenium: 87.56µg (125.09%), Folate: 465.31µg (116.33%), Vitamin A: 5672.73IU (113.45%), Manganese: 1.73mg (86.62%), Vitamin B2: 1.34mg (78.75%), Vitamin B3: 14.9mg (74.49%), Iron: 11.84mg (65.75%), Vitamin E: 5.42mg (36.11%), Phosphorus: 347.37mg (34.74%), Fiber: 6.77g (27.07%), Copper: 0.37mg (18.73%), Vitamin K: 16.64µg (15.85%), Calcium: 153.37mg (15.34%), Magnesium: 61.29mg (15.32%), Vitamin B5: 1.35mg (13.48%), Zinc: 1.98mg (13.19%), Potassium: 340.93mg (9.74%), Vitamin B12: 0.39µg (6.43%), Vitamin B6: 0.12mg (5.97%)