



## Butterscotch Shortbread

 Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



67 kcal

DESSERT

### Ingredients

- ☐ 0.3 cup brown sugar packed
- ☐ 0.3 cup butter softened
- ☐ 1 cup flour all-purpose
- ☐ 2 tablespoons granulated sugar
- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup shortening

### Equipment

- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

## Directions

- ☐ Heat oven to 300F. In large bowl, beat butter, shortening and sugars with electric mixer on medium speed until creamy, or mix with spoon. Stir in flour and salt. (Dough will be dry and crumbly; use hands to mix completely.)
- ☐ Roll dough into 9x6-inch rectangle on lightly floured surface.
- ☐ Cut into 1 1/2-inch squares.
- ☐ Place about 1 inch apart on ungreased cookie sheet.
- ☐ Bake cookies about 25 minutes or until set.
- ☐ Remove from cookie sheet to wire rack.

## Nutrition Facts



## Properties

Glycemic Index:6.05, Glycemic Load:3.57, Inflammation Score:-1, Nutrition Score:0.94869565971844%

## Nutrients (% of daily need)

Calories: 67.4kcal (3.37%), Fat: 4.09g (6.3%), Saturated Fat: 0.94g (5.86%), Carbohydrates: 7.24g (2.41%), Net Carbohydrates: 7.1g (2.58%), Sugar: 3.23g (3.59%), Cholesterol: 0mg (0%), Sodium: 47.36mg (2.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.56g (1.12%), Vitamin B1: 0.04mg (2.77%), Selenium: 1.8µg (2.57%), Folate: 9.58µg (2.39%), Manganese: 0.04mg (1.85%), Vitamin A: 84.58IU (1.69%), Vitamin B2: 0.03mg (1.58%), Vitamin B3: 0.31mg (1.55%), Iron: 0.26mg (1.45%), Vitamin E: 0.21mg (1.38%), Vitamin K: 1.15µg (1.1%)