



## Coffee Shortbread

READY IN



35 min.

SERVINGS



30

CALORIES



133 kcal

DESSERT

### Ingredients

- 0.5 cup brown sugar packed
- 1 cup butter softened
- 2 cups flour all-purpose
- 2 tablespoons coffee instant
- 0.3 teaspoon salt
- 0.5 cup semi chocolate chips melted
- 0.3 cup sugar
- 0.5 cup vanilla white melted

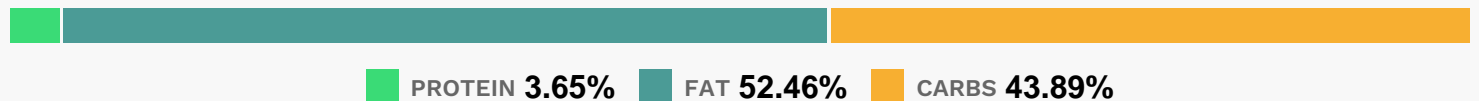
## Equipment

- bowl
- baking sheet
- oven
- cookie cutter

## Directions

- In a large bowl, cream the butter, sugars and coffee granules until light and fluffy.
- Combine flour and salt; gradually add to creamed mixture.
- On a lightly floured surface, roll dough to 1/4-in. thickness.
- Cut with floured 2-in. to 3-in. cookie cutters.
- Place 2 in. apart on ungreased baking sheets.
- Bake at 300° for 20–22 minutes or until set.
- Remove to wire racks to cool.
- Drizzle with melted chips.

## Nutrition Facts



## Properties

Glycemic Index:6.5, Glycemic Load:5.77, Inflammation Score:-2, Nutrition Score:2.0634782651196%

## Nutrients (% of daily need)

Calories: 133.47kcal (6.67%), Fat: 7.38g (11.35%), Saturated Fat: 4.56g (28.53%), Carbohydrates: 13.88g (4.63%), Net Carbohydrates: 13.42g (4.88%), Sugar: 6.79g (7.54%), Cholesterol: 16.45mg (5.48%), Sodium: 69.98mg (3.04%), Alcohol: 1.19g (100%), Alcohol %: 5.38% (100%), Caffeine: 13.05mg (4.35%), Protein: 1.16g (2.31%), Manganese: 0.11mg (5.64%), Selenium: 3.25µg (4.64%), Vitamin B1: 0.07mg (4.48%), Folate: 15.51µg (3.88%), Vitamin A: 190.59IU (3.81%), Iron: 0.62mg (3.46%), Vitamin B3: 0.63mg (3.17%), Vitamin B2: 0.05mg (2.89%), Copper: 0.05mg (2.71%), Magnesium: 9.1mg (2.28%), Phosphorus: 19.98mg (2%), Fiber: 0.47g (1.86%), Potassium: 49.59mg (1.42%), Vitamin E: 0.2mg (1.32%), Zinc: 0.15mg (1.01%)