



Double Citrus Shortbread Cookies

READY IN



50 min.

SERVINGS



60

CALORIES



43 kcal

DESSERT

Ingredients

- 1 cup butter melted softened (not)
- 1 pouch shortbread cookies betty crocker®
- 1.5 teaspoons lime zest grated
- 2 tablespoons orange juice
- 1.5 teaspoons orange zest grated
- 2 cups powdered sugar

Equipment

- bowl

- baking sheet
- baking paper
- oven
- wire rack

Directions

- Heat oven to 400°F (or 375°F for dark or nonstick cookie sheet). Line large cookie sheet with cooking parchment paper. In medium bowl, stir cookie ingredients until soft dough forms.
- On lightly floured surface, roll dough into 12x10-inch rectangle, about 1/4 inch thick.
- Cut into 30 (2-inch) squares, then cut each square diagonally in half into 2 triangles.
- Place 1/2 inch apart on parchment-lined cookie sheet.
- Bake 6 to 8 minutes or until edges are light golden brown. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.
- In medium bowl, mix Citrus Glaze ingredients with spoon until smooth and thin enough to drizzle.
- Drizzle glaze over cookies. Allow glaze to set completely, about 20 minutes; store cookies in airtight container.

Nutrition Facts

 PROTEIN **0.35%**  FAT **62.67%**  CARBS **36.98%**

Properties

Glycemic Index:3.3, Glycemic Load:0.04, Inflammation Score:-1, Nutrition Score:0.18434782277631%

Flavonoids

Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 43.09kcal (2.15%), Fat: 3.07g (4.73%), Saturated Fat: 1.95g (12.16%), Carbohydrates: 4.08g (1.36%), Net Carbohydrates: 4.07g (1.48%), Sugar: 3.97g (4.41%), Cholesterol: 8.13mg (2.71%), Sodium: 24.47mg (1.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.04g (0.08%), Vitamin A: 95.93IU (1.92%)