



Festive Shortbread Logs

READY IN



40 min.

SERVINGS



48

CALORIES



106 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 0.5 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 cups flour all-purpose
- 1.5 cups semi chocolate chips
- 4 teaspoons shortening
- 0.8 cup walnuts

Equipment

- bowl
- baking sheet
- oven
- microwave

Directions

- In a large bowl, cream butter and confectioners' sugar until light and fluffy.
- Add vanilla. Gradually add flour and mix well.
- With lightly floured hands, shape tablespoonfuls into 2-in. logs.
- Place 2 in. apart on ungreased baking sheets.
- Bake at 350° for 9–11 minutes or until edges and bottom are lightly browned. Cool for 2–3 minutes before removing to wire racks.
- In a microwave, melt chocolate chips and shortening; stir until smooth.
- Drizzle chocolate over half of the cookies. Dip one end of remaining cookies into chocolate; allow excess to drip off.
- Sprinkle with walnuts.
- Place on waxed paper; let stand until set.

Nutrition Facts

■ PROTEIN **4.47%** ■ FAT **64.09%** ■ CARBS **31.44%**

Properties

Glycemic Index:3.02, Glycemic Load:2.9, Inflammation Score:-2, Nutrition Score:2.17739131002%

Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg

Nutrients (% of daily need)

Calories: 106.12kcal (5.31%), Fat: 7.64g (11.76%), Saturated Fat: 3.89g (24.33%), Carbohydrates: 8.43g (2.81%), Net Carbohydrates: 7.72g (2.81%), Sugar: 3.36g (3.74%), Cholesterol: 10.51mg (3.5%), Sodium: 31.16mg (1.35%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Caffeine: 4.84mg (1.61%), Protein: 1.2g (2.4%), Manganese: 0.17mg (8.64%), Copper: 0.11mg (5.35%), Iron: 0.65mg (3.62%), Magnesium: 14.04mg (3.51%), Selenium: 2.38µg (3.4%), Vitamin B1: 0.05mg (3.28%), Folate: 11.46µg (2.87%), Fiber: 0.71g (2.85%), Phosphorus: 27.72mg (2.77%), Vitamin A: 121.36IU

(2.43%), Vitamin B2: 0.03mg (1.95%), Vitamin B3: 0.38mg (1.89%), Zinc: 0.25mg (1.64%), Potassium: 46.81mg (1.34%), Vitamin E: 0.18mg (1.23%)