



Five Way Shortbread Cookies

READY IN



60 min.

SERVINGS



54

CALORIES



30 kcal

Ingredients

- 1 cup butter melted softened (not)
- 1 pouch shortbread cookies betty crocker®

Equipment

- bowl
- baking sheet
- sauce pan
- baking paper
- oven
- wire rack

- ziploc bags

Directions

- Heat oven to 400°F (or 375°F for dark or nonstick cookie sheet). Line cookie sheets with cooking parchment paper. Pick a flavor from below to customize your cookies, then let's roll (or just sprinkle dough with sugar if you want)! On lightly floured surface (except for Mocha with Espresso Sugar), roll dough into 12x9-inch rectangle, about 1/4 inch thick.
- Cut into 2x1-inch rectangles.
- Place 1 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.
- Cherry Chocolate Chip with Chocolate
- Drizzle: In medium bowl, stir cookie mix and butter until soft dough forms. Stir in 1/3 cup chopped dried cherries and 1/3 cup miniature semisweet chocolate chips.
- Cut and bake as directed. In 1-quart saucepan, melt 3/4 cup semisweet chocolate chips and 3/4 teaspoon vegetable oil over low heat, stirring constantly. Spoon melted chocolate into small resealable food-storage plastic bag; seal bag.
- Cut off tiny corner of bag; squeeze bag to drizzle chocolate over each cookie. Mocha with Espresso Sugar: In medium bowl, stir cookie mix, 2 tablespoons unsweetened baking cocoa, 1 tablespoon instant espresso coffee powder and the butter until soft dough forms. For Espresso Sugar, in small bowl, mix together 1/4 cup granulated sugar and 1 teaspoon instant espresso coffee powder. Omit lightly floured surface; instead, sprinkle surface with 4 teaspoons of the Espresso Sugar.
- Sprinkle remaining Espresso Sugar evenly over rolled-out dough and rub gently into dough before cutting into rectangles.
- Cut, bake and cool as directed. Glazed Lemonade: In medium bowl, stir cookie mix, 2 teaspoons sugar-free lemonade flavor drink mix (dry), 1 tablespoon grated lemon peel and the butter until soft dough forms.
- Cut and bake as directed. Meanwhile, in medium bowl, mix together 1 1/4 cups powdered sugar, 2 to 3 tablespoons lemon juice and 1 drop red or yellow food color until smooth (glaze will be thin).
- Brush or drizzle evenly over warm cookies. Cool completely to set glaze, about 20 minutes. Orange Cranberry Ginger: In medium bowl, stir cookie mix, 2 teaspoons grated orange peel and the butter until soft dough forms. Stir in 1/2 cup chopped dried cranberries and 3

tablespoons chopped crystallized ginger.

- Sprinkle rolled-out dough evenly with 1 tablespoon granulated sugar.
- Cut and bake as directed.Salted Caramel and Chocolate Dipped Toffee: In medium bowl, stir cookie mix and butter until soft dough forms. Stir in 2/3 cup milk chocolate-coated toffee bits.
- Cut and bake as directed. In 1-quart saucepan, melt 1 1/3 cups milk chocolate chips and 1 teaspoon shortening over low heat, stirring constantly. Dip each cooled cookie halfway into melted chocolate, letting excess drip off. In another 1-quart saucepan, heat 12 caramels and 2 teaspoons milk over low heat, stirring frequently, until caramels are melted and mixture is smooth.
- Drizzle small amount over chocolate; sprinkle with coarse sea salt.
- Place on sheet of cooking parchment paper.
- Let stand until chocolate and caramel are set, about 1 hour.

Nutrition Facts

PROTEIN 0.47% **FAT 99.34%** **CARBS 0.19%**

Properties

Glycemic Index:2.11, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:0.16173912528092%

Nutrients (% of daily need)

Calories: 30.24kcal (1.51%), Fat: 3.41g (5.25%), Saturated Fat: 2.16g (13.51%), Carbohydrates: 0.01g (0%), Net Carbohydrates: 0.01g (0.01%), Sugar: 0.01g (0.01%), Cholesterol: 9.04mg (3.01%), Sodium: 27.1mg (1.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.04g (0.07%), Vitamin A: 105.07IU (2.1%)