

Rosemary Chocolate Chip Shortbread

 Vegetarian

READY IN

ready

70 min.

SERVINGS

servings

16

CALORIES

calories

110 kcal

DESSERT

Ingredients

- ☐ 0.3 cup chocolate chips mini
- ☐ 0.5 teaspoon rosemary dried crushed
- ☐ 1 cup flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup sugar
- ☐ 0.5 cup butter unsalted softened room temperature 1 stick

Equipment

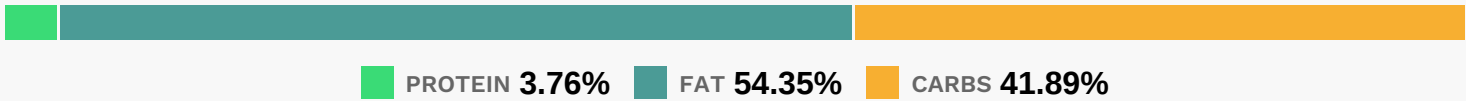
- ☐ baking sheet

- ☐ oven
- ☐ blender

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 300 degrees F. Cream the butter with the sugar using a handheld mixer.
- ☐ Mix in the rosemary, salt, and flour, 1/4 cup at a time.
- ☐ Sprinkle in the chocolate chips, and stir by hand until well-distributed. Gather the dough into a ball. (If the dough begins to soften or feel greasy, chill the dough for 15 minutes.)
- ☐ Roll the dough out into a rectangle of 1/2-inch thickness and cut into rectangles about 1/2-inch by 2-inches.
- ☐ Place the dough pieces on a cold ungreased baking sheet. Prick the tops with a fork.
- ☐ Bake the shortbread until the dough starts to turn a golden color, about 25 minutes.
- ☐ Remove the shortbread from the baking sheet and let cool completely on a rack.

Nutrition Facts



Properties

Glycemic Index:13.44, Glycemic Load:6.5, Inflammation Score:-1, Nutrition Score:1.4395652302419%

Nutrients (% of daily need)

Calories: 110.17kcal (5.51%), Fat: 6.72g (10.33%), Saturated Fat: 4.2g (26.24%), Carbohydrates: 11.65g (3.88%), Net Carbohydrates: 11.33g (4.12%), Sugar: 5.49g (6.1%), Cholesterol: 15.81mg (5.27%), Sodium: 76.19mg (3.31%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.05g (2.09%), Vitamin B1: 0.06mg (4.11%), Selenium: 2.74µg (3.91%), Vitamin A: 185.77IU (3.72%), Folate: 14.52µg (3.63%), Manganese: 0.05mg (2.7%), Vitamin B2: 0.04mg (2.45%), Vitamin B3: 0.46mg (2.32%), Iron: 0.41mg (2.3%), Fiber: 0.31g (1.25%), Vitamin E: 0.17mg (1.13%), Phosphorus: 10.14mg (1.01%)