



Savory Spiced Shortbreads

 Vegetarian

READY IN



90 min.

SERVINGS



1

CALORIES



1898 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon pepper black freshly ground
- ☐ 0.8 cup butter at room temperature
- ☐ 0.3 teaspoon cayenne
- ☐ 1 teaspoon curry powder
- ☐ 1.3 cups flour plus more for rolling
- ☐ 0.5 teaspoon ground cumin
- ☐ 0.3 teaspoon ground turmeric
- ☐ 1 teaspoon salt

☐ 2 tablespoons sugar

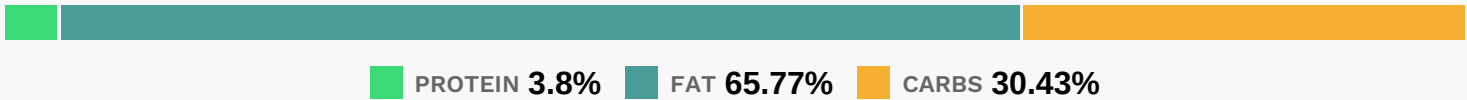
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ rolling pin

Directions

- ☐ In a large bowl with an electric mixer (or in the bowl of a standing mixer fitted with a paddle attachment), beat butter and sugar until light and fluffy.
- ☐ Add salt, curry powder, cumin, black pepper, turmeric, and cayenne. Beat until well combined. Scrape down mixer and sides of bowl. Beat in flour until well combined.
- ☐ Turn dough out onto a large piece of waxed paper on a flat surface. Using a lightly floured rolling pin, roll dough into a 2-in.-wide log about 12 in. long. Wrap in waxed paper and chill until firm, at least 1 hour and up to 2 days.
- ☐ Preheat oven to 325 and set oven rack in middle position.
- ☐ Cut dough into 1/4-in.-thick slices.
- ☐ Lay slices at least 1/2 in. apart on baking sheets.
- ☐ Bake in batches on middle rack until set but not brown, about 12 minutes. Cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:274.09, Glycemic Load:103.29, Inflammation Score:-10, Nutrition Score:30.748260964518%

Nutrients (% of daily need)

Calories: 1897.96kcal (94.9%), Fat: 140.35g (215.92%), Saturated Fat: 87.86g (549.1%), Carbohydrates: 146.09g (48.7%), Net Carbohydrates: 140.61g (51.13%), Sugar: 24.63g (27.36%), Cholesterol: 366.04mg (122.01%), Sodium: 3426.81mg (148.99%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 18.22g (36.44%), Vitamin A: 4500.49IU (90.01%), Vitamin B1: 1.25mg (83.33%), Selenium: 55.33µg (79.04%), Folate: 295.12µg (73.78%), Manganese: 1.37mg (68.42%), Vitamin B2: 0.85mg (50.05%), Iron: 8.91mg (49.52%), Vitamin B3: 9.49mg (47.46%), Vitamin E: 4.69mg (31.28%), Phosphorus: 225.96mg (22.6%), Fiber: 5.48g (21.93%), Vitamin K: 16.54µg (15.75%), Copper: 0.27mg (13.58%), Magnesium: 50.01mg (12.5%), Zinc: 1.43mg (9.54%), Calcium: 90.93mg (9.09%), Vitamin B5: 0.89mg (8.86%), Potassium: 293.73mg (8.39%), Vitamin B6: 0.13mg (6.27%), Vitamin B12: 0.29µg (4.82%)