



Simple Shortbread Squares

 Vegetarian

READY IN



165 min.

SERVINGS



100

CALORIES



41 kcal

DESSERT

Ingredients

- 2 cups butter at room temperature
- 2 tablespoons flour all-purpose
- 1 tablespoon colored sugar to taste
- 1 cup sugar white

Equipment

- bowl
- frying pan
- oven

baking pan

Directions

- Preheat oven to 275 degrees F (135 degrees C). Butter a 9x13-inch baking pan.
- Mix 4 cups and 2 tablespoons flour, butter, and white sugar together in a bowl using your hands until completely mixed.
- Spread dough into the prepared baking pan; cover with waxed paper and press firmly into pan. Prick dough through the waxed paper using a fork; remove waxed paper.
- Bake in the preheated oven until shortbread is lightly browned, about 1 1/2 hours. Turn off oven and remove pan.
- Cut shortbread into 1-inch squares. Return pan to oven until oven is completely cooled.
- Sprinkle shortbread with colored sugar, remove squares from pan, and store in an airtight container.

Nutrition Facts

PROTEIN 0.51% **FAT 78.44%** **CARBS 21.05%**

Properties

Glycemic Index:2.65, Glycemic Load:1.56, Inflammation Score:-1, Nutrition Score:0.19695652017127%

Nutrients (% of daily need)

Calories: 41.26kcal (2.06%), Fat: 3.69g (5.68%), Saturated Fat: 2.33g (14.59%), Carbohydrates: 2.23g (0.74%), Net Carbohydrates: 2.22g (0.81%), Sugar: 2.12g (2.35%), Cholesterol: 9.76mg (3.25%), Sodium: 29.22mg (1.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.05g (0.11%), Vitamin A: 113.45IU (2.27%)