



## Slice-and-Bake Chocolate Chip Shortbread

READY IN



45 min.

SERVINGS



1

CALORIES



3896 kcal

DESSERT

### Ingredients

- 0.3 teaspoon double-acting baking powder
- 1 cup butter softened
- 2 cups flour all-purpose
- 0.8 cup powdered sugar
- 0.1 teaspoon salt
- 6 ounces semisweet chocolate morsels
- 2 teaspoons vanilla extract

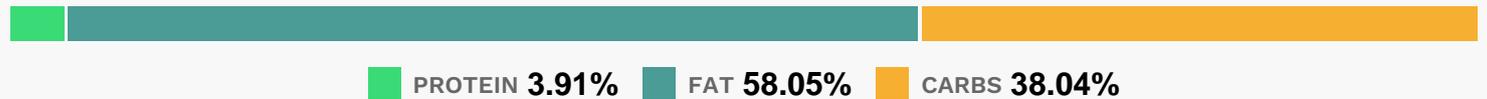
### Equipment

- baking sheet
- oven
- hand mixer
- wax paper

## Directions

- Beat butter at medium speed with an electric mixer until creamy. Gradually add powdered sugar, beating until mixture is smooth. Stir in chocolate morsels and vanilla.
- Stir together flour, baking powder, and salt. Gradually add to butter mixture, beating at low speed until blended.
- Shape dough into 3 (10-inch) logs; wrap logs separately in wax paper, and chill 4 hours.
- Cut each log into 28 slices, and place slices 1 inch apart on lightly greased baking sheets.
- Bake at 350 for 10 to 12 minutes or until edges are golden. Cool on wire racks.

## Nutrition Facts



## Properties

Glycemic Index:217, Glycemic Load:138.34, Inflammation Score:-10, Nutrition Score:57.866522125576%

## Nutrients (% of daily need)

Calories: 3896.12kcal (194.81%), Fat: 251.72g (387.26%), Saturated Fat: 154.54g (965.88%), Carbohydrates: 371.19g (123.73%), Net Carbohydrates: 350.83g (127.57%), Sugar: 152.29g (169.21%), Cholesterol: 498.26mg (166.09%), Sodium: 1880.82mg (81.77%), Alcohol: 2.75g (100%), Alcohol %: 0.47% (100%), Caffeine: 146.28mg (48.76%), Protein: 38.17g (76.34%), Manganese: 3.98mg (199.08%), Selenium: 101.85µg (145.5%), Vitamin B1: 2.03mg (135.28%), Iron: 22.57mg (125.4%), Copper: 2.5mg (124.76%), Folate: 464.31µg (116.08%), Vitamin A: 5757.78IU (115.16%), Magnesium: 360.15mg (90.04%), Vitamin B2: 1.42mg (83.54%), Vitamin B3: 16.31mg (81.57%), Fiber: 20.36g (81.44%), Phosphorus: 789.12mg (78.91%), Zinc: 6.48mg (43.2%), Vitamin E: 6.42mg (42.8%), Potassium: 1300.33mg (37.15%), Vitamin K: 28.89µg (27.51%), Calcium: 258.16mg (25.82%), Vitamin B5: 1.86mg (18.58%), Vitamin B12: 0.69µg (11.53%), Vitamin B6: 0.18mg (8.84%)