



Slice-and-Bake Shortbread

 Vegetarian

READY IN



45 min.

SERVINGS



1

CALORIES



2917 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 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
- ☐ 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 extracts.
- ☐ Stir together flour, baking powder, and salt. Gradually add to butter mixture, beating at low speed until blended.
- ☐ Shape dough into 3 (8-inch) logs; wrap logs separately in wax paper, and chill 4 hours.
- ☐ Cut each log into 24 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.
- ☐ Slice-and-
- ☐ Bake Pecan Shortbread: Omit almond extract; stir in 1 cup finely chopped toasted pecans when adding vanilla. Shape dough into 3 (10-inch) logs. Chill; cut each log into 28 slices. Proceed as directed. Makes 7 dozen.
- ☐ Slice-and-
- ☐ Bake Chocolate Chip Shortbread: Omit almond extract; stir in 1 cup (6 ounces) semisweet chocolate morsels when adding vanilla. Shape dough into 3 (10-inch) logs. Chill; cut each log into 28 slices. Proceed as directed. Makes 7 dozen.
- ☐ Slice-and-
- ☐ Bake Coconut Shortbread: Omit almond extract; stir in 1 cup toasted coconut when adding vanilla. Shape dough into 3 (10-inch) logs. Chill; cut each log into 28 slices. Proceed as directed. Makes 7 dozen.
- ☐ Slice-and-
- ☐ Bake Almond Shortbread: Stir in 1 cup finely chopped toasted almonds when adding extracts. Shape dough into 3 (10-inch) logs. Chill; cut each log into 28 slices. Proceed as directed. Makes 7 dozen.

Nutrition Facts



 PROTEIN 3.8%  FAT 57.52%  CARBS 38.68%

Properties

Glycemic Index:217, Glycemic Load:138.34, Inflammation Score:-10, Nutrition Score:39.877391524937%

Nutrients (% of daily need)

Calories: 2917.02kcal (145.85%), Fat: 186.55g (287%), Saturated Fat: 117.07g (731.67%), Carbohydrates: 282.27g (94.09%), Net Carbohydrates: 275.52g (100.19%), Sugar: 90.1g (100.11%), Cholesterol: 488.05mg (162.68%), Sodium: 1864mg (81.04%), Alcohol: 3.44g (100%), Alcohol %: 0.75% (100%), Protein: 27.76g (55.52%), Vitamin B1: 1.97mg (131.66%), Selenium: 87.56µg (125.09%), Folate: 464.31µg (116.08%), Vitamin A: 5672.73IU (113.45%), Manganese: 1.73mg (86.62%), Vitamin B2: 1.34mg (78.75%), Vitamin B3: 14.9mg (74.49%), Iron: 11.82mg (65.69%), Vitamin E: 5.42mg (36.11%), Phosphorus: 346.99mg (34.7%), Fiber: 6.75g (27.01%), Copper: 0.37mg (18.69%), Vitamin K: 16.64µg (15.85%), Calcium: 152.92mg (15.29%), Magnesium: 61.02mg (15.25%), Vitamin B5: 1.35mg (13.48%), Zinc: 1.98mg (13.17%), Potassium: 338.84mg (9.68%), Vitamin B12: 0.39µg (6.43%), Vitamin B6: 0.12mg (5.97%)