



Slice-and-Bake Shortbread Cookies

 Vegetarian

READY IN



315 min.

SERVINGS



100

CALORIES



29 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
- baking paper
- oven
- hand mixer
- wax paper

Directions

- Beat 1 cup softened butter at medium speed with an electric mixer until creamy. Gradually add 3/4 cup powdered sugar, beating until smooth. Stir in vanilla extract and almond extract until blended.
- Stir together 2 cups flour, 1/4 tsp. baking powder, and 1/8 tsp. salt.
- Gradually add flour mixture to butter mixture, beating at low speed until blended.
- Shape shortbread dough into 2 (7-inch) logs. Wrap each log in wax paper, and chill 4 hours, or freeze logs in zip-top plastic freezer bags up to 1 month.
- Preheat oven to 350
- If frozen, let logs stand at room temperature 10 minutes.
- Cut each log into 24 slices.
- Place shortbread slices 1 inch apart on lightly greased or parchment paper-lined baking sheets.
- Bake shortbread slices at 350 for 10 to 12 minutes or until edges of slices are golden.
- Remove shortbread from baking sheets, and place on wire racks; let cool completely (about 20 minutes). Store in airtight containers.
- Cranberry-Orange Shortbread Cookies: Stir in 1/2 cup chopped dried cranberries and 1 Tbsp. orange zest with extracts in Step
- Pecan Shortbread Cookies: Omit almond extract. Stir in 1 cup finely chopped toasted pecans with vanilla in Step
- Toffee-Espresso Shortbread Cookies: Omit almond extract. Stir in 1/2 cup almond toffee bits and 1 Tbsp. espresso powder with vanilla in Step
- Coconut-Macadamia Nut Shortbread Cookies: Omit almond extract. Stir in 1 cup toasted coconut, 1/2 cup finely chopped macadamia nuts, and 1/4 tsp. coconut extract with vanilla in Step

Nutrition Facts



PROTEIN 3.8% FAT 57.52% CARBS 38.68%

Properties

Glycemic Index:2.17, Glycemic Load:1.38, Inflammation Score:-1, Nutrition Score:0.43608696046083%

Nutrients (% of daily need)

Calories: 29.17kcal (1.46%), Fat: 1.87g (2.87%), Saturated Fat: 1.17g (7.32%), Carbohydrates: 2.82g (0.94%), Net Carbohydrates: 2.76g (1%), Sugar: 0.9g (1%), Cholesterol: 4.88mg (1.63%), Sodium: 18.64mg (0.81%), Alcohol: 0.03g (100%), Alcohol %: 0.75% (100%), Protein: 0.28g (0.56%), Vitamin B1: 0.02mg (1.32%), Selenium: 0.88µg (1.25%), Folate: 4.64µg (1.16%), Vitamin A: 56.73IU (1.13%)