



Snowflake Shortbread

 Vegetarian

READY IN



102 min.

SERVINGS



18

CALORIES



330 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 2 cups flour all-purpose
- ☐ 18 servings chocolate icing
- ☐ 1 cup powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 18 servings sugar

Equipment

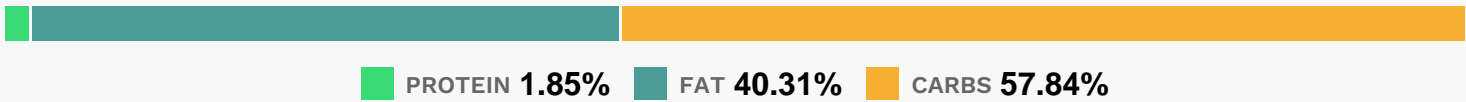
- ☐ baking sheet

- ☐ baking paper
- ☐ oven
- ☐ stand mixer

Directions

- ☐ Preheat oven to 32
- ☐ Beat butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add powdered sugar, beating well.
- ☐ Combine flour and salt; gradually add to butter mixture, beating until blended.
- ☐ Roll dough to 1/8-inch thickness on a lightly floured surface.
- ☐ Cut with a 2-inch snowflake-shaped cutter, and place 1 inch apart on parchment paper-lined baking sheets.
- ☐ Bake at 325 for 11 to 13 minutes or until edges are lightly browned. Cool on baking sheets 5 minutes.
- ☐ Transfer to wire racks, and cool completely (about 40 minutes). Decorate with Royal Icing, and sprinkle with sparkling sugar.

Nutrition Facts



Properties

Glycemic Index:13.23, Glycemic Load:24.22, Inflammation Score:-2, Nutrition Score:3.0152174338051%

Nutrients (% of daily need)

Calories: 330.15kcal (16.51%), Fat: 14.94g (22.98%), Saturated Fat: 7.34g (45.85%), Carbohydrates: 48.22g (16.07%), Net Carbohydrates: 47.85g (17.4%), Sugar: 36.21g (40.23%), Cholesterol: 27.11mg (9.04%), Sodium: 165.44mg (7.19%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.54g (3.08%), Vitamin B2: 0.16mg (9.47%), Vitamin B1: 0.11mg (7.5%), Selenium: 4.97µg (7.11%), Folate: 28.03µg (7.01%), Vitamin A: 315.15IU (6.3%), Vitamin E: 0.73mg (4.86%), Manganese: 0.1mg (4.78%), Vitamin B3: 0.89mg (4.43%), Vitamin K: 4.56µg (4.35%), Iron: 0.7mg (3.9%), Phosphorus: 23.07mg (2.31%), Fiber: 0.38g (1.5%), Copper: 0.02mg (1.07%)