

Yield: 24 cookies **Author:** Sweet Tea & Fried Pies



Shortbread Cookies

This will be your new go-to shortbread cookie recipe. Simple. Classic. Buttery. Mix things up with a different type of nut, a sprinkle of sugar, or go plain.

Prep time: 2 H & 10 M Cook time: 20 M Total time: 2 H & 30 M

INGREDIENTS:

- 2 cups of sifted flour
- ¼ teaspoon baking powder
- 1 cup unsalted butter
- ½ cup sifted powdered sugar
- ½ cup finely chopped walnuts

INSTRUCTIONS:

1. In a medium bowl, sift together flour and baking powder and set aside.
2. Cream butter and powdered sugar in a large bowl or standing mixer until light and fluffy. Gradually blend in flour mixture.
3. Stir in chopped walnuts.
4. Divide the dough in half and shape into two large balls. Flatten the ball of dough into a ½” thick disk and wrap in plastic wrap. Chill for 2 hours in the refrigerator.
5. Preheat oven to 300 degrees and line two baking sheets with parchment paper.
6. Roll the dough out between two sheets of parchment paper, keeping it to a ¼” thickness. Cut into desired shapes and place on prepared baking sheets about 1 inch apart. Sprinkle with granulated or decorating sugar. To keep cookies from spreading, place entire baking sheet of unbaked cookies into the freezer for 5 minutes.
7. Bake for about 20 minutes.
8. Cool on baking sheet 2 minutes and then carefully move to a wire cooling rack and allow cookies to fully cool.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
131.02	9.40	4.95	10.60	0.45

Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
10.15	2.34	1.54	6.42	20.34