
Orange Shortbread

Description

A twist of a classic! I love adding citrus zest to recipes as it gives it a very refreshing taste. Drizzling the icing on top adds another layer of sweetness.

Total time: 35 min Yield: 12 pieces

Ingredients

9 Tbsp butter (softened)
1/2 cup sugar
1/4 tsp salt
2 tsp orange zest (or lemon or lime)
1 1/4 cup flour (sifted)
cooking spray
1 cup powdered sugar (sifted)
2 Tbsp orange juice

Prep Time: 20 min Cooking Time: 15 min Total Time: 35 min

Instructions

In a hand mixing bowl, add the butter, sugar, salt and zest and mix together. Add in sifted flour in three stages. Mix until combined and no longer crumbly.

Coat pie pan with cooking spray, then press the dough into the tin and poke holes on the edge with a fork. Bake at 350° until cream colored, approximately 12 to 15 minutes. The center should be set when the cookie is done. Cut while warm into 12 triangles.

To prepare the water icing, combine powdered sugar and orange juice in a bowl. Mix until combined and use to glaze the orange shortbread.

Serve warm or room temperature with ice cream or whipped cream. Try the recipe with different citrus zests to find your favorite variation.

Recipe brought to you by:

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