THE J.M. SMUCKER Co

Greek Shortbread Cookies

Prep Time	Cook Time	Serves	Difficulty
45 mins	20 mins	48	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 1 1/2 cups (375 mL) icing sugar
- 1 egg yolk
- 2 tbsp (30 mL) vanilla
- 2 1/4 cups (550 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 tsp (2.5 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1/2 cup (125 mL) finely chopped blanched almonds
- 1/2 cup (125 mL) icing sugar, for decorating

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Line two baking sheets with parchment paper.

Step 2:

Cream butter in large bowl on high speed of electric mixer until light in colour, about 5 minutes. Add 1 1/2 (375 mL) cups icing sugar and beat another 3 to 5 minutes until light in colour. Add the egg yolk and vanilla and mix until blended. Add flour, baking powder, salt and almonds, mixing until a soft dough forms.

Step 3:

Wrap in plastic wrap and refrigerate for 60 minutes.

Step 4:

Roll into 1" (2.5 cm) balls and then form into crescent shape. Place on prepared baking sheet. Flatten slightly.

Step 5:

Bake in preheated oven 15 to 20 minutes until light golden. Remove from oven and carefully roll in 1/2 cup (125 mL) icing sugar. Let cool on wire rack. When cool, re-roll in icing sugar and serve.

Images

