THE J.M. SMUCKER Co

Lemony Shortbread

Prep Time	Cook Time	Serves	Difficulty
30 mins	20 mins	46	N/A

Ingredients

- **Shortbread:**
- 2 cups (500mL) butter, softened
- 1 cup (250 mL) sugar
- 3 1/4 cups (800 mL) Robin Hood® Original All Purpose Flour

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- 1/2 cup (125 mL) cornstarch
- 2 tbsp (30 mL) lemon zest
- **Lemony Glaze:**
- 2 cups (500 mL) icing sugar
- 6-8 tbsp (75-125 mL) lemon juice

Directions

Step 1:

Preheat oven to 300°F (150°C). Line baking sheets with parchment paper.

Step 3:

Cream butter in a large bowl with an electric mixer on medium-high speed until very light in texture and colour, about 5 minutes.

Step 4:

Add sugar and continue beating until sugar is completely combined, about 2 to 3 minutes.

Step 5:

Combine flour, cornstarch and lemon zest in a separate bowl. Add to butter mixture and mix with an electric mixer on low speed until just combined.

Step 6:

Divide dough into 4 pieces. On a lightly floured surface, roll each piece to a 1/4" 5 mm) thickness. Cut out shapes using a 2" cookie cutter. Gather up scraps and repeat with remaining dough. Place on prepared baking sheets about 2" (5 cm) apart.

Step 7:

Bake in preheated oven 18 to 20 minutes or until bottoms are lightly golden. Let cookies cool 5 minutes on baking sheet. Remove and continue cooling on wire cooling racks.

Step 9:

Combine icing sugar and lemon juice. Add juice a little at a time until you get a spreadable consistency. Brush tops of cookies with glaze. Decorate as desired.

Images

