



SHORTBREAD COOKIE MIX

> 100% EMPLOYEE OWNED



SHORTBREAD COOKIE MIX



PERFECTLY
RICH & CRISP

JUST ADD
BUTTER

NET WT 15 OZ (425g) U

SERVING
SUGGESTION

SHORTBREAD COOKIES

MAKES 16 WEDGES, 32 STICKS, OR ABOUT 30 DROP COOKIES

YOU'LL NEED

- 2 STICKS (16 TABLESPOONS) BUTTER, SOFTENED
- ¼ TEASPOON SALT, IF USING UNSALTED BUTTER

DIRECTIONS

- PREHEAT** oven to 325°F.
- BLEND** together mix, butter, and salt (if using) until smooth. Divide dough in half and press into an ungreased 8" shortbread mold, or 8" x 8" pan. Prick all over with a fork. Repeat with remaining dough in a second ungreased pan.
- BAKE** for 30 to 35 minutes, until just starting to brown around edges. Let cool in pan for 10 minutes before transferring to a rack. Cut into wedges or sticks while still warm.

DROP COOKIES:

Roll dough into 1" balls. Flatten to ¼" thick with your fingers or the bottom of a glass dipped in sugar. Bake on ungreased baking sheets for 15 to 18 minutes, or until edges of cookies are just beginning to brown. Cool on a rack.

BROWN BUTTER SHORTBREAD:

Brown 2 sticks butter over low heat until it separates, foams, starts to turn golden brown, and smells nutty. Cool to lukewarm. Combine melted butter with mix, 2 tablespoons water, and ¼ teaspoon salt if butter was unsalted. Mix and bake as directed.

CHOCOLATE MARBLE SHORTBREAD:

Prepare mix according to package directions; remove half and set aside. To remaining dough, add 2 tablespoons unsweetened cocoa plus 1 tablespoon sugar and 1 tablespoon water. Mix until uniform. Pile the 2 doughs in chunks next to and on top of each other and fold over/knead 4 or 5 times to marble them. Roll into 2" diameter log, wrap, and chill for 30 minutes. Slice into ¼" rounds and bake on parchment-lined baking sheet for 22 to 25 minutes.

For guidelines on baking at high altitude, visit: BakeWith.Us/Altitude



BAKING WITH JOY SINCE 1790

Better baking begins with better ingredients and a true commitment to quality. It's a belief rooted in tradition, shaped by generations of bakers, and carried forward with care. We're honored to be part of your kitchen, and every moment that rises from it.



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SHORTBREAD COOKIE MIX

Nutrition Facts

about 32 servings per container
Serving size 2 tbsps mix (13g)

Calories	Mix		Prepared	
		% Daily Value*		% Daily Value*
	50		100	
Total Fat	0g	0%	6g	8%
Saturated Fat	0g	0%	3.5g	18%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	15mg	5%
Sodium	20mg	1%	40mg	2%
Total Carbohydrate	11g	4%	11g	4%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	4g		4g	
Incl. Added Sugars	4g	8%	4g	8%
Protein	1g		1g	
Vitamin D	0mcg	0%	1mcg	0%
Calcium	0mg	0%	0mg	0%
Iron	0.1mg	0%	0.1mg	0%
Potassium	10mg	0%	10mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), CANE SUGAR, CONFECTIONERS' SUGAR (CANE SUGAR, CORN STARCH), RICE FLOUR, NATURAL FLAVOR, SEA SALT, GROUND VANILLA BEAN.

CONTAINS: WHEAT.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/Allergen-Program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

SHORTBREAD COOKIE MIX

BEST IF BAKED BY:



how2recycle.info



400559

100% recycled fiber with a minimum of 35% post-consumer content.