



Glazed Ginger-Citrus Shortbread

YIELD: 36 COOKIES

Bright and zingy from candied ginger, these buttery cookies are also packed with the fragrant, festive flavor of citrus.

INGREDIENTS

DOUGH

½ cup (66g) granulated sugar
⅓ cup (38g) confectioners' sugar
zest of ½ a lemon
1 teaspoon table salt
10 tablespoons (142g) unsalted butter, room temperature
1 large egg
1 teaspoon King Arthur Pure Vanilla Extract
¼ teaspoon Lemon Emulsion
1¾ cups (210g) King Arthur Unbleached All-Purpose Flour
1½ tablespoons (18g) Mini Diced Ginger
1½ tablespoons (18g) Orange Jammy Bits
½ teaspoon ground ginger

GLAZE

1½ cups (150g) confectioners' sugar
2 tablespoons (28g) lemon juice
¼ teaspoon King Arthur Pure Vanilla Extract
pinch of table salt
Sparkling Sugar, for sprinkling

INSTRUCTIONS

1. **For the dough:** In large bowl or bowl of a stand mixer, beat together sugars, zest, and salt until fragrant and damp, about 30 seconds.
2. Add butter and beat until smooth, 3-4 minutes. Add egg, vanilla, and Lemon Emulsion and beat on medium speed until combined, 1-2 minutes, scraping bowl as necessary.
3. Add remaining ingredients and beat on low until combined, about 30 seconds.
4. Transfer dough to lightly floured surface, knead briefly to bring together, then use floured hands to shape into an 11" log (about 2" wide). Place in Slice-and-Bake Cookie Dough Keeper and refrigerate until firm, 1-2 hours.
5. When ready to bake, preheat oven to 400°F with racks in upper and lower thirds. Line two baking sheets with parchment.
6. Remove dough from refrigerator and slice along score lines. Rotate log about 90° every 3-4 slices to maintain circular shape. Arrange on baking sheets, placing cookies 2" apart.
7. Bake for 10-13 minutes, rotating pans halfway through, until light brown on edges. Let cool on baking sheets.
8. **For the glaze:** In small bowl, combine all ingredients until smooth. If needed, add more lemon juice by the teaspoon to make a pourable glaze.
9. Drizzle glaze over shortbread in decorative designs, then top with Sparkling Sugar while glaze is still wet. Serve once glaze has set.

SLICE-AND-BAKE COOKIE DOUGH KEEPERS

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