



SHORTBREAD COOKIE MIX



OUR SIGNATURE RECIPES

COOKIE MIX

Bake rich, buttery, traditional shortbread at home. Our recipe is just sweet enough with a crisp, crunchy texture.

**• RICH •
BUTTERY
TASTE**

Shortbread



NET WT 15 OZ (425g) ©

BEST IF BAKED BY:



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Nutrition Facts

Serving Size 2 Tablespoons mix (13g)
Servings Per Container about 32

Amount Per Serving	Mix Prepared	
Calories	50	100
Calories from Fat	0	50
% Daily Value**		
Total Fat 0g*	0%	9%
Saturated Fat 0g	0%	18%
Trans Fat 0g		
Cholesterol 0mg	0%	5%
Sodium 20mg	1%	2%
Total Carbohydrate 11g	4%	4%
Dietary Fiber 0g	0%	0%
Sugars 4g		

Protein 1g			
Vitamin A	0%	4%	
Vitamin C	0%	0%	
Calcium	0%	0%	
Iron	2%	2%	
Thiamin	4%	4%	
Riboflavin	2%	2%	
Niacin	2%	2%	
Folic Acid	4%	4%	

*Amount in Mix. Prepared contributes an additional 50 Calories (50 Calories from Fat), 6 g Total Fat (3.5 g Saturated Fat), 15 mg Cholesterol, 20 mg Sodium.

**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Confectioners' Sugar (cane sugar, cornstarch), Rice Flour, Natural Flavor, Sea Salt, Ground Vanilla Bean. **CONTAINS: Wheat.**

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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OUR SIGNATURE RECIPE FOR

TRADITIONAL SHORTBREAD

Delicious, homemade cookies are easy with our signature mix. Our buttery, rich shortbread cookie recipe starts with the best ingredients, already measured for you. All you have to do is mix, bake, and in minutes enjoy warm cookies!



YOU'LL NEED

2 sticks (1 cup) butter, softened

1/4 teaspoon salt, if using unsalted butter

**BAKES
16 WEDGES OR
THIRTY-TWO
1 1/2" X 4" STICKS**

1 • PREHEAT oven to 325°F.

2 • BLEND together mix, salt (if using), and butter until smooth.

3 • DIVIDE dough in half, and press half into an 8" shortbread mold or 8" x 8" pan. Prick all over with tines of fork. Repeat with remaining dough.

4 • BAKE for 30-35 minutes until just starting to brown around edges.

5 • LET cool in pan for 10 minutes before turning out. Cut into wedges or sticks while still warm.

SHORTBREAD COOKIES

For individual cookies: Roll dough into 1" balls. Flatten to 1/4" thick with your finger or the bottom of a glass dipped in sugar. Baked on ungreased baking sheets for 15-18 minutes, or until edges of cookies are just beginning to brown. Cool on a rack.

EASY GLAZE

Dip tops of cooled cookies in melted chocolate or caramel. Drizzle melted chocolate in a stripe pattern. Allow chocolate to harden, about 1 hour, before serving.

BAKER'S TIP:

For a hint of citrus: Add the zest of two lemons, limes, or oranges to your dough.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR

SHORTBREAD COOKIE MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

855.371.BAKE (2253)

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100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.

