

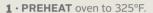
OUR SIGNATURE RECIPE FOR

### TRADITIONAL SHORTBREAD

### YOU'LL NEED

2 sticks (1 cup) softened butter

1/4 teaspoon salt, if using unsalted butter



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

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

 $\textbf{4} \cdot \textbf{BAKE}$  for 30 to 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.

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

### SHORTBREAD COOKIES

For individual cookies: Roll dough into 1" balls. Flatten to 1/4" 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.



### **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.

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.

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OUR SIGNATURE RECIPES

# GOOKIE MIX----



NET WT 15 OZ (425g) ①

# SHORTBREAD COOKIE MIX

### **Nutrition Facts**

about 32 servings per container

Serving size 2 tbsps mix (13g)

		Mix	Pre	epared	
Calories	_ :	<u>50</u>	10	JU	
	% Daily \	% Daily Value*		% Daily Value*	
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 UnbleachedFlour (wheat flour, malted barley flour), Cane Sugar, Confectioners' Sugar (cane sugar, cornstarch), Rice Flour, Natural Flavor, Sea Salt, Ground Vanilla Bean.

### CONTAINS: Wheat.

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 (800) 827-6836 | KingArthurBaking.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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·RICH ·



BEST IF BAKED BY:

