

Shortbread Cookies

Swick

Makes 20 | Active Time: | Total Time: 30 minutes

- 1 cup (227 gr) plant-based butter, such as Miyoko
- 1/4 cup (30 gr) sugar, (white or cane sugar can be used)
- 3 tbsp (24 gr) icing sugar
- 2 cups (260 gr) flour

To make the dough, place all of the ingredients into a bowl and blend using a pastry cutter (or food processor). Blend the ingredients until they just come together. It should still be a little bit crumbly but you should be able to form a rough ball if you try to press the dough together with your hands.

Next, form the dough into a log or round dish and cover with plastic wrap. Refrigerate for at least 15 minutes to allow the dough to rest and also firm up a bit.

- icing sugar, if desired

To start, first preheat the oven to 350°F (175°C).

To form the cookies, simply cut them into 1/4 thick rounds. Note: Before cutting the dough, roll it in sifted icing sugar, if desired. Also, note that the dough can be cut any way you like — rounds, rectangles, squares.

If the dough seems too hard or it starts to fall apart while cutting, just leave it for a few minutes to warm up and then try again.

Place the cookies onto a baking tray lined with parchment paper and bake for 15 to 20 minutes, or until they are cooked to your liking. For example, we like them with a bit of color and a bit of a crunch on the outside. If however, you prefer them quite soft and with no color then bake them for a bit less time.

Once done, all the cookies to cool on a cooling rack. The cookies will keep for several days in an airtight container.

While shortbread cookies are super delicious on their own they also be flavored in a variety of other ways.

For example, you can add a bit of lemon zest or almond extract to the dough.

Once cooked, you can put a bit of jam or peanut butter in between to cookies to make shortbread sandwiches.

You can also dip half of the cookie in melted chocolate. The possibilities are rather endless.