

Gluten-free Lemon Shortbread Cookies

Buttery, crisp and bursting with fresh lemon flavor, these gluten-free shortbread are sure to become a family favorite. They're delicious as-is with a cup of tea or drizzled with melted chocolate. Using a 'baking blend' means no mixing of specialty flours and binders. If your flour does not have xanthan gum, add ½ tsp. to the dry ingredients or your cookies will not hold together.

🕒 Prep: 30 mins Cook: 10 mins Total: 40 mins

👤 Servings: 16

1x	2x	3x
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INGREDIENTS

- 1 ¼ cup + 2 Tbsp. all-purpose gluten-free baking mix*
- scant ½ cup organic cane sugar
- pinch of sea salt
- zest of 1 lemon
- ½ cup unsalted butter, softened

INSTRUCTIONS

1. Preheat the oven to 375°F. Line a baking sheet with parchment paper and set aside.
2. Mix together the dry ingredients (flour blend, sugar, salt and lemon zest) using a hand-held mixer or the paddle attachment of a stand mixer.
3. Add softened butter and continue to mix until dough is crumbly.
4. Using your hands, knead the dough until all of the flour is incorporated. This will take some time so be patient. The dough will come together as the warmth of your hands lightly melts the butter.
5. Knead until the dough is smooth. Place dough on a clean sheet of parchment paper or plastic wrap and shape into a log about 9 inches long and 2 inches in diameter. Wrap the log in the paper, either tucking the ends in or twisting them to close, and chill in the refrigerator for 20-30 minutes or until firm. Dough may be chilled longer but will need a few minutes at room temp to soften before slicing.
6. Remove dough from fridge and slice into 1/2 inch thick rounds. Place on baking sheet and bake 9-10 minutes or until set and bottoms are just barely browned.
7. Allow cookies to cool on baking sheet for 3-5 minutes before removing to a wire rack to cool completely.
8. Store cookies in an airtight container on the counter for up to 1 week or freeze for longer storage.

NOTES

* This recipe was tested with Bob's Red Mill 1:1 Gluten-free Baking Flour

NUTRITION INFORMATION

Serving Size: 1 cookie **Calories:** 114 **Fat:** 6g **Sodium:** 35mg **Carbohydrate:** 15g
(**Fiber:** 0g **Sugar:** 6g) **Protein:** 1g

DIETARY

Egg-Free **Gluten-free** **Nut-free** **Vegetarian**

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