



Lemon-Ginger Shortbread

Source: *Cooking with Extension* | **Yield:** 36 servings. 140 Calories per 2 piece serving. Total fat 8g; Protein 0g; Total carbohydrate 17g; Dietary fiber 0g, Sodium 0mg

INGREDIENTS:

- 3 ¾ cups all-purpose flour
- 2 cups powdered sugar
- ¼ cup chopped crystallized ginger
- 2 teaspoons finely shredded lemon peel
- 1 ½ cups unsalted butter
- 2-3 tablespoons lemon juice

DIRECTIONS:

1. Preheat oven to 325°F. Line two baking sheets with parchment paper; set aside. In a medium bowl. Combine flour, 1 cup powdered sugar, crystallized ginger, & lemon peel. Using a pastry blender, cut in butter until mixture resembles fine crumbs & starts to cling together. Stir in 1 tablespoon lemon juice. Form mixture into a ball; knead until smooth.
2. Divide dough in half. Place each dough portion between 2 sheets of parchment paper or waxed paper. Roll each portion to a 12x6-inch rectangle. Cut each rectangle into 36 (2x1-inch) pieces (72 pieces total). Place on prepared baking sheets. If desired, prick the tops of the rectangles with a fork.
3. Bake 20-25 minutes or until bottoms are golden brown. Transfer to a wire rack and let cool.
4. For icing, in small bowl combine the remaining 1 cup powdered sugar and add enough of the remaining lemon juice (1-2 tablespoons) to make a drizzling consistency. Drizzle shortbread with icing. Let stand until set.