

# Buttery Shortbread

## Au Citron

### INGREDIENTS

- 1/2 Cup Powdered sugar
- Zest of one lemon
- 1 Cup (two sticks) Room temperature butter
- 2 1/4 Cup All purpose flour
- 1/4 Teaspoon salt
- 1/3 Cup Diced candied lemon peel
- Sugar for dusting (Optional)



### INSTRUCTIONS

1. With mixer or food processor, cream butter and sugar until well-incorporated.
2. Add lemon zest and flour and mix just until combined.
3. Add diced candied lemon peel and mix just until incorporated, 5 seconds.
4. Turn dough out onto a large piece of wax or parchment paper and gently form into approximately 8-inch log. Wrap in paper and roll gently to smooth.
5. Chill dough log in fridge for at least 3 to 4 hours, up to a few days.
6. When ready to bake, heat oven to 375F degrees.
7. Roll chilled log in granulated or coarse sugar (optional) before slicing and arranging on cookie sheet (lined with parchment or silicone baking mat).
8. Bake for 13 to 15 minutes or until edges just start to develop color.
9. Remove from oven and cool completely.