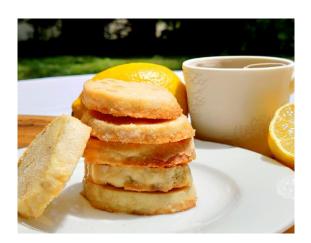
Buttery Shortbread

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.