

Citrus-Infused Shortbread Cookies - Simple, Elegant, and Zingy

Orange Zest Shortbread Cookies



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 cup unsalted butter, softened ?
- 2/3 cup powdered sugar ?
- 2 cups all-purpose flour ?
- 1 tbsp orange zest ? (more if you love it extra citrusy)
- 1/2 tsp vanilla extract ?
- A pinch of salt ?

DIRECTIONS

- 1.** Cream the Butter and Sugar: In a mixing bowl, cream together the butter and powdered sugar until light, fluffy, and smooth.
- 2.** Add Flavor: Mix in the vanilla extract and orange zest until evenly distributed.
- 3.** Mix the Dough: Gradually add flour and a pinch of salt, mixing just until the dough comes together into a soft ball.
- 4.** Chill: Wrap the dough in plastic wrap and refrigerate for at least 30 minutes to firm it up for rolling and cutting.
- 5.** Preheat and Roll: Preheat oven to 350°F (175°C). On a lightly floured surface, roll out the dough to about 1/4 inch thickness. Use cookie cutters to cut out your desired shapes.
- 6.** Bake: Place cookies on a parchment-lined baking sheet. Bake for 12-15 minutes, until the edges are just lightly golden.
- 7.** Cool and Serve: Cool on a wire rack. Decorate or dust with powdered sugar if desired. Serve with tea, coffee, or blueberry lemonade for a citrus-forward treat!

TIPS FOR SUCCESS

- Chill the dough thoroughly to keep the cookies from spreading.
- Don't overbake - the edges should be barely golden for a melt-in-your-mouth texture.
- Use fresh zest - dried zest doesn't deliver the same burst of flavor.

