

Glazed Fruit Shortbread Cookies: Festive, Buttery & Sweet Bites

Glazed Fruit Shortbread Cookies



OVEN
325°F

TIME
2-3 min

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INGREDIENTS

To bake these delightful shortbread cookies, you'll need:

For the Cookies: 1 cup butter , softened $\frac{3}{4}$ cup powdered sugar $\frac{1}{2}$ teaspoon vanilla extract 2 cups all-purpose flour 1 cup glazed fruits and glazed cherries , chopped if large:

For the Glaze: $\frac{3}{4}$ cup powdered sugar 2 tablespoons milk or rum:

DIRECTIONS

1. Steps for the : Recipe
2. Prepare : Cookie Dough Base:
3. In a stand mixer fitted with the paddle attachment (or a large bowl with a wooden spoon),
4. beat the softened butter, $\frac{3}{4}$ cup powdered sugar, and $\frac{1}{2}$ teaspoon vanilla extract
5. until the mixture is light and fluffy, usually 2-3 minutes on medium speed.
6. Add : Flour:
7. stir in the 2 cups of all-purpose flour
8. on low speed until just combined. Be careful to
9. avoid overmixing
10. the dough once the flour is added; overmixing develops gluten, which can make the shortbread tough instead of tender.
11. Fold in : Glazed Fruits:
12. fold in the 1 cup of chopped glazed fruits and glazed cherries by hand
13. . Use a spatula to ensure they are evenly distributed throughout the dough without crushing them.
14. Shape and : Chill Dough:
15. Divide the dough into two equal portions. Place each portion between two sheets of plastic wrap. Using your hands or a rolling pin,
16. shape each portion into a 7-inch square
17. (about 1/2-inch thick). Wrap the squares tightly in the plastic wrap and
18. refrigerate for at least 25 minutes
19. (or up to an hour) to firm up the dough. This makes it

easier to cut and prevents spreading during baking.

20. Preheat : Oven & Prepare Baking Sheets:
21. Preheat your oven to
22. 325°F (165°C)
23. . Line two baking sheets with parchment paper.
24. Cut : Cookies:
25. Remove one dough square from the fridge. Unwrap it and place it on a cutting board. Using a sharp knife,

SWAPS & NOTES

Butter: Use high-quality unsalted butter for the best flavor.

Ensure it is truly softened to room temperature for proper creaming.

Powdered Sugar: Powdered sugar (confectioners' sugar) gives these cookies a delicate, tender crumb, unlike granulated sugar, which can make them crunchier.

Vanilla Extract: Good quality vanilla extract enhances the overall flavor.

TIPS FOR SUCCESS

Softened Butter (for dough): It's crucial for creaming properly.

If it's too cold, it won't blend; if melted, the texture will be off.

Don't Overmix Flour: Mix just until the flour disappears into the dough.

Overmixing develops gluten and can make shortbread tough.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/glazed-fruit-shortbread-cookies-festive-buttery-sweet-bites/>