

Find this recipe at: <https://greenvalleylactosefree.com/in-the-kitchen/recipes/whipped-shortbread-cookies>

Whipped Shortbread Cookies

Prep time: 35 minutes

Servings: 36

Addictive holiday cookie alert - lactose-free whipped shortbread cookies. Everything you love about shortbread, but a little thicker and a little lighter. With all of the buttery taste, none of the lactose. Option for raspberry jam + slivered almond topping - a must-try! Inspired by <https://www.allrecipes.com/rec...>

Green Valley Creamery

Ingredients

1. 1 cup of softened Green Valley Creamery Lactose-Free Butter
2. 1½ cups flour
3. ½ cup powdered sugar
4. 1 cup crystalized sugar
5. optional: ¼ cup raspberry jam
6. optional: ¼ cup slivered almonds

Instructions

1. Preheat oven to 350 degrees F
2. Mix all of the butter, flour, and powdered sugar with an electric mixer until super light and fluffy.
3. Take mixture in spoon-sized amounts, roll into a ball. Then take any flat house-hold item (bottom of bottle or spatula) and flatten each cookie on top, half-way. Then roll the sides of all cookies into white coarse sugar crystals and place onto wax-paper covered baking tray, a few inches apart to account for expansion.
4. Bake for 15 minutes (or until bottoms of cookies appear golden, up to 3 additional minutes).
5. Once cooled, if desired, place a dollop (about 1/2 teaspoon of raspberry jam on top of the cookie and make a little well shape with the bottom of spoon. Sprinkle slivered almonds on top and eat up!