

SHORTBREAD COOKIES



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Citrus Aromas

My delectable shortbread cookies are the best shortbread cookies on the west coast. I may be a little biased, and who wouldn't love a piece of heaven with their morning tea or coffee?

My purest intention in this creation was to introduce a slightly brilliant taste into the flavor palate in each baked cookie.

Each cookie resembles a plant-based/vegan-inspired crumbly sensation of a medieval biscuit bread that is packed with hints of the citrus burst of flavors in every bite.

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INGREDIENTS

- ◆ .5 cup coconut oil (room temperature)
- ◆ 1/3 cup agave nectar
- ◆ 1.5 cups rice flour (or your favorite gluten-free flour)
- ◆ 3/4 cups tapioca starch
- ◆ 1/4 teaspoon vanilla extract (gluten-free)
- ◆ 1 lemon or orange (zest from the rind)
- ◆ A pinch of Himalayan salt or Kosher salt



METHOD

First, preheat the oven to 350°F. While the temperature is rising to temperature, prepare the rest of the ingredients.

First, lightly grease or line a baking sheet with parchment paper. Use a medium-size mixing bowl to begin mixing your ingredients.

Next, knead together the ingredients with your hands until flour forms a dough-like consistency. (The dough should not be too sticky. If it is sticky add 1-2 tablespoons of flour to make it drier).

Grate the lemon/orange zest (peel) into the dough and knead the dough until evenly blended.

Roll the dough and flatten by using two sheets of parchment paper with 1/2" inch thickness.

Use a cookie cutter and carefully transfer mold to the baking sheet. Bake for about 10 minutes or until edges turns slightly golden.

Remove from oven and place cookies on a cooling rack until cool enough to handle. (Cookies will harden within a few minutes, so do not overbake).

Enjoy cookies with a cup of tea or your favorite beverage!

Store leftovers in a sealed container for up to 4 days.