

Lemony Melting Shortbread

Recipe from Marissa Rothkopf

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What You'll Need:

For the cookie dough:

- 1 1/4 cup (150 grams) all-purpose flour
- 3/4 cup (169 grams) butter, cut into pieces
- 1/2 cup cornstarch (60 grams)
- 1/3 cup (43 grams) confectioners' sugar
- 1/4 teaspoon salt
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 2 generous teaspoons lemon zest

For the sugar coating:

about 2 to 3 cups (256 grams to 384 grams) confectioners' sugar

What You'll Do:

1. Combine all the ingredients **for the cookie dough** in the bowl of a stand mixer. Beat on low speed until the flour begins to disappear. Scrape down the sides and bottom of the bowl, raise the speed to medium and continue to beat until dough begins to form.
2. Roll half the dough into a long log shape, 1 3/4 inches in diameter. Wrap in parchment or plastic wrap. Repeat with the other half of the dough. Refrigerate until firm, about an hour.
3. When ready to bake: Preheat oven to 350 degrees F. Line two baking sheets with parchment. With a large serrated knife—such as a bread knife— slice cookies into 1/4-inch slices. Bake for 8 to 12 minutes, until set. That means if you gently touch a cookie with your finger it will not leave an indentation. These cookies should remain pale and interesting.
4. Let cool for 5 minutes, then, while still warm, toss the cookies in 2 to 3 cups of confectioners' sugar.

Notes:

- Obviously you can substitute lime, meyer lemon or orange zest and juice.
- You can boost the citrus flavor by adding 1/4 teaspoon of lemon oil or extract.
- I used a stand mixer. A food processor would also be a great option. If you use a food processor, pulse the mixture 5 to 7 times to combine the ingredients, then run the machine until the dough just begins to come together