

Lemon Shortbread Squares

Light & flakey & lemony

Submitted by: Michelle K

Ingredients:

1 ¼ cup flour

½ cup powdered sugar

½ teaspoon Goodman's Vanilla

½ teaspoon Goodman's Lemon

½ cup plus 2 tablespoons butter, softened

½ cup almonds, chopped

Quantity: 9 x 9 pan

Preparation:

Preheat oven to 325 degrees. In a bowl, combine all ingredients except almonds. Beat until dough is smooth and comes clean from the side of the bowl and gathers into a ball. With lightly floured fingers, press dough evenly over the bottom of a 9 inch square ungreased baking pan. Sprinkle almonds on top and press gently into dough. Using a sharp knife, score into 16 small squares (4 rows each direction.) Prick each square twice with a fork.

Bake until dough is barely colored and almonds are lightly toasted, about 20 minutes. Let cool 5 minutes, then cut squares all the way through. Cool completely in pan. Store cookies in an airtight container for up to two weeks.