

Swirl Shortbread

Cuisine: **French**
Food category: **Pastry**



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Program steps


Preheating: 180 °C


1


 Hot air

 100 %

 Termination by time

 00:13 hh:mm

 175 °C

 70 %



Ingredients - number of portions - 8		
Name	Value	Unit
Unsalted butter	225	g
powdered sugar	250	g
chicken eggs	1	pcs
vanilla extract	5	g
all purpose flour	385	g
cornstarch	3	g
baking powder	4	g
salt	6	g
Sugar Decorations	70	g
Red and green food coloring	5	g

Nutrition and allergens	
Allergens: 3 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	981.6 kJ
Carbohydrate	30.9 g
Fat	23.1 g
Protein	0.2 g
Water	0 g

Directions

In a mixing bowl or the bowl of a stand mixer, beat the butter and sugar on medium-high speed for 2-3 minutes until light and fluffy.

Add the egg, almond extract, and vanilla. Mix on medium speed until well combined. Scrape down the sides and bottom of the bowl with a spatula if necessary.

In a separate bowl, sift together the flour, cornstarch, baking powder, and salt. Fold this dry mixture into the butter/sugar mixture on low speed until just combined. Avoid overmixing.

Divide the dough into **3 equal portions** (approximately 305 g each).

Leave one portion plain (white).

Color the two remaining portions with green and red food coloring. Pro tip: Use gel food coloring to avoid altering the texture of the dough. Wrap each portion in plastic wrap, flattening them into 0.8 cm thick rectangles to facilitate rolling after refrigeration. Unwrap each piece of dough and spread it out on plastic wrap into 18 x 30 cm rectangles. Use a rolling pin to seal the layers and achieve an even thickness. Trim the edges with a sharp knife for clean lines. Slightly angle one long side to create a more pronounced spiral effect when rolling. Roll the dough into a tight log, using the parchment paper to make this easier. Seal the seam with your fingers, gently spreading the green dough.

Pour the Christmas sprinkles onto a baking sheet. Roll the dough stick in the sprinkles, pressing lightly for a perfect seal.

Cut into 0.8 cm thick rounds with a sharp knife. If the dough becomes too soft, return it to the refrigerator for 15-30 minutes.

Arrange the cookies on the baking sheets, spacing them 2.5 cm apart (they will spread slightly during baking).

Bake the sheets in the oven.