

Lemon Oat Shortbread



Ingredients

- 1 lb (4 sticks) butter, softened
- 1 ½ cups powdered sugar
- 4 tsp finely grated lemon peel (firmly packed)
- 2 ½ cups all-purpose flour*
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 tsp baking powder
- 1/2 tsp salt (optional)

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	60

Made with



Quaker® Oats-Old Fashioned

How to make it

1. In large bowl, beat butter, sugar and lemon peel with electric mixer until creamy.
2. Gradually add combined flour, oats, baking powder and salt; mix well.
3. Divide dough in half; wrap each half in plastic wrap.
4. Chill 1 hour or until firm.
5. Heat oven to 325°F.
6. Remove one portion of dough from refrigerator.
7. On lightly floured surface, roll dough into 10-inch square.
8. With sharp knife, cut into 30 rectangles (each about 3 inches long and 1 inch wide).
9. Transfer rectangles to ungreased cookie sheets; prick each rectangle three times with a fork.
10. Repeat with remaining dough.
11. Bake 18 to 20 minutes or until lightly browned.
12. Cool 1 minute on cookie sheets; remove to wire rack.
13. Cool completely.
14. Store tightly covered.