



Lemon Oat Shortbread



SERVINGS

60



COOKING TIME

20 min

Lemon shortbread made with Quaker Oats is buttery, zesty, and tangy deliciousness. Each shortbread cookie will brighten up any party and makes for a yummy dessert or snack.

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)

Cooking Instructions

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.