

## Michelle Obama's Shortbread Cookies

Author: Purportedly Michelle Obama's recipe

Carolyn T's  
Main Cookbook

Servings: 72



- 1 1/2 cups unsalted butter (3 sticks) softened
- 1 1/2 cups sugar, plus 2 tablespoons
- 2 whole egg yolks
- 2 tablespoons amaretto, or almond flavoring plus water to = 2 T.
- 1/2 teaspoon orange zest
- 1/2 teaspoon lemon zest
- 3 cups cake flour, not self-rising flour
- 1/4 teaspoon salt
- 1 whole egg white, beaten
- 1/2 cup dried currants, or your choice of dried fruit
- 1/2 cup hazelnuts, or your choice of nuts

Blog: Carolyn T's Blog:  
<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 78 Calories; 5g Fat (52.4% calories from fat); 1g Protein; 9g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 9mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates.*

*Notes: Sleuthing on the internet says the recipe doesn't make 72 cookies (2 x 3 inches each). Some found the dough crumbly and it broke apart. If yours is too crumbly, try adding a bit more amaretto or a bit of water.*

### Description:

1. Heat oven to 325°F. Line a 17 x 12 x 1-inch baking pan with nonstick foil. In large bowl, cream together butter and 1-1/2 cups of the sugar.
2. Slowly add egg yolks, and beat well until smooth. Beat in Amaretto and zest.
3. Stir in flour and salt until combined.
4. Spread dough evenly into prepared pan, flattening as smoothly as possible.
5. Brush top of dough with egg white; sprinkle with nuts or fruit (if using) and with remaining 2 tablespoons sugar.
6. Bake at 325°F for 25 minutes or until brown, turn off oven and allow cookies to sit in oven (with door ajar) for 15 minutes. Cut while slightly warm.