

Lemon Shortbread Cookie Mix

BAGN

Product Description

OliveNation Lemon Shortbread Cookie Mix is made from a gluten free flour blend, processed in accordance with 21 CFR Part 117 subpart B and in compliance with state and federal requirements for food safety and quality.

Product Ingredients

Gluten Free Flour (Sweet White Rice Flour, Whole Grain Brown Rice Flour, Potato Starch, Whole Grain Sweet Sorghum Flour, Tapioca Flour, Xanthan Gum), Vegan Cane Sugar, Baking Powder (Sodium Acid Pyrophosphate, Corn Starch, Sodium Bicarbonate, Monocalcium Phosphate), Vanilla Bean, Lemon Juice Powder (Lemon Juice Solids, Maltodextrin), Lemon Oil, Salt

Allergens

None

Shelf Life

12 Months

Origin

United States

Storage

Keep tightly sealed in a cool, dark place

Appearance

Finely granulated cream cookie mix

Aroma

Slight citrus aroma

Flavor

Slight lemon flavor

Nutrition Facts	
Serving size	14g
Amount per serving	
Calories	50
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 30mg	1%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Total Sugars 4g	
Added Sugars 4g	8%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0.1mg	0%
Potassium 0mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.	

Lemon Shortbread Cookie Recipe
<u>You'll need:</u>
12 oz Lemon Shortbread Cookie Mix
1/2 cup vegetable shortening, melted
3 Tbsp Water
<u>Directions:</u>
Preheat oven to 350oF
Line a baking sheet with parchment paper
Add melted vegetable shortening, water and Lemon Shortbread Cookie Mix to bowl
Stir until dough forms, then knead for 2 full minutes
Add 1 Tbsp water if dough is dry
Roll out dough to 1/4" thickness
Cut out shapes with cookie cutters
Gather & re-roll scraps and repeat
Transfer shapes to baking sheet
Bake 8 minutes
Cool completely before frosting or decorating