



Whipped Almond Shortbread Cookies

with Raspberry Glaze



1,5h



2 Servings

These beauties are almost too pretty to eat! A buttery dough with confectioners' sugar and almond extract creates a delightfully crumbly texture and rich, nutty taste. A sugary glaze gets its color and flavor from raspberry powder, resulting in a light and fruity complement to the deliciously dense cookie. (2-p plan makes 16 cookies; 4-p plan makes 32)

What we send

- 4 (2½ oz) confectioners' sugar
- ¼ oz almond extract
- 5 oz all-purpose flour ²
- 1½ oz cornstarch
- ¼ oz raspberry powder

What you need

- ½ cup butter, softened ¹
- vanilla extract
- kosher salt

Tools

- rimmed baking sheet
- parchment paper
- hand-held electric mixer

Cooking tip

Whack your butter with a rolling pin a few times to speed up the softening process!

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 120kcal, Fat 6g, Carbs 15g, Protein 1g



1. Whip butter

Preheat oven to 300°F with a rack in the center. Line a rimmed baking sheet with parchment.

In a medium bowl, combine **½ cup softened butter** and **¼ cup confectioners' sugar**. Using an electric mixer, beat mixture until pale and creamy. Mix in **1 teaspoon vanilla** and **¼ teaspoon almond extract**.



2. Finish cookie dough

To **butter mixture**, add **¾ cup flour**, **2 tablespoons cornstarch**, and **½ teaspoon salt**; beat on low until just combined, scraping down the sides as needed.

Cover **dough** and chill 20 minutes. Roll dough into tablespoon-sized balls and evenly space on prepared baking sheet. Gently press each ball to slightly flatten into discs.



3. Bake cookies

Bake **cookies** until just golden around the edges and slightly firm to the touch, 20-25 minutes.

Cool cookies on baking sheet for 10 minutes, then transfer to a wire rack. Set wire rack over same baking sheet and cool cookies completely.



4. Make glaze

In a medium bowl, whisk together **1 cup confectioners' sugar**, **¾ teaspoon raspberry powder**, **1 teaspoon water**, and **a pinch of salt**. Thin with **½ teaspoon water** at a time until **glaze** is thick and almost pourable.



5. Finish & serve

Dip **rounded side of cookies** in **glaze**, then return to wire rack. Sprinkle **cookies** with **some of the remaining raspberry powder**.

Let **glaze** set before serving. Enjoy!



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