

Ted Lasso Inspired Shortbread Biscuits

Makes Two Dozen



Ingredients

For the basic dough

- 1 cup (2 sticks) unsalted butter
- $\frac{2}{3}$ cup sugar
- 2 cups unbleached all-purpose flour
- $\frac{1}{4}$ teaspoon kosher salt
- 1 teaspoon pure vanilla extract

For a more tender shortbread, replace granulated sugar with confectioners' sugar and replace $\frac{1}{3}$ cup of flour with cornstarch

For citrus flavor add 2 teaspoons citrus zest (lime, orange or lemon) and omit the vanilla extract.

For a nut version, grind $\frac{1}{2}$ cup nuts in the food processor before adding the flour and other dry ingredients. You can also include spices like cinnamon and pumpkin spice.

Steps

1. Cut butter into $\frac{1}{2}$ -inch cubes. Set aside and let butter soften.
2. Preheat oven to 350°F. Line a 9 x 13-inch baking pan with parchment paper.
3. In the bowl of a food processor, pulse together the flour, salt, and sugar.
4. Add the softened butter and vanilla. Continue to pulse until parts of the mixture begin to stick together (course crumbs form together).
5. Dump mixture into the prepared pan. I like to use an offset spatula to get a smooth top. Prick the top all over with a fork.
6. Bake the biscuit dough for 30 - 35 minutes (or until the edges turn brown). Allow to cool fully before removing from pan and cutting into rectangles.

****These will keep in an airtight container for up to three days.***