

CHRISTMAS CITRUS SHORTBREAD COOKIES

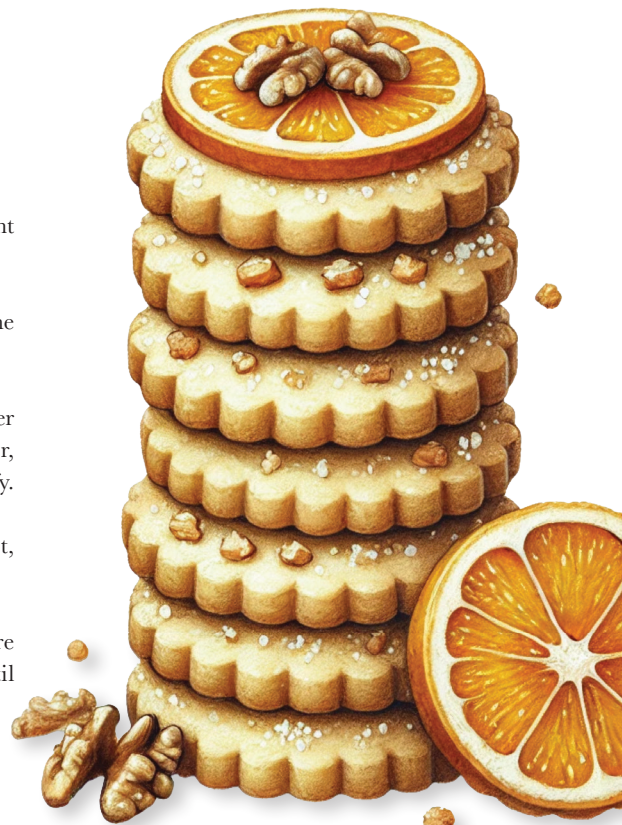
These Christmas Citrus Shortbread Cookies capture the festive spirit with the vibrant flavors of citrus and the crunch of walnuts. Perfect for sharing during the holiday season, these buttery shortbread cookies are infused with zesty citrus and topped with a festive sprinkle of sugar.

Ingredients

- 2 **cups** all-purpose flour
- ½ **cup** granulated sugar
- ¼ **cup** powdered sugar
- 1 **cup** unsalted butter, softened
- 1 **teaspoon** vanilla extract
- 1 **teaspoon** orange zest
- 1 **teaspoon** lemon zest
- ½ **cup** finely chopped walnuts
- A pinch of salt
- Extra granulated sugar for sprinkling

Directions

1. Preheat your oven to 350°F.
2. Line baking sheets with parchment paper or silicone baking mats.
3. In a medium bowl, whisk together the flour and salt. Set aside.
4. In a large mixing bowl, cream together the softened butter, granulated sugar, and powdered sugar until light and fluffy.
5. Mix in the vanilla extract, orange zest, and lemon zest until well combined.
6. Gradually add the flour mixture to the butter mixture, mixing until just combined.
7. Fold in the chopped walnuts.
8. Roll the dough into 1-inch balls and place them on the prepared baking sheets, spacing them about 2 inches apart.
9. Flatten each ball slightly with the bottom of a glass or your palm.
10. Bake in the preheated oven for 12–15 minutes, or until the edges are lightly golden.
11. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.
12. Once the cookies have cooled, sprinkle a little extra granulated sugar on top for a festive touch.



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THE RECIPE



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These Christmas Citrus Shortbread Cookies are sure to bring joy and warmth to your holiday gatherings. Their buttery texture, nutty crunch, and refreshing citrus flavor capture the essence of the holiday season. Enjoy these delightful cookies with family and friends as you celebrate the joys of Christmas.