



KIWI RECIPES

Our Favourite Recipes for Our Favourite Plants

RECIPE NAME Christmas Tree in a Cookie Shortbread **SERVES** approx. 4 dozen

CATEGORY Dessert **PREP TIME** 15 min **COOK TIME** approx. 10 min

MY RATING



VEGETARIAN

SUGAR FREE (uses natural sugars)

VEGAN

GLUTEN FREE

RAW FOOD

DAIRY FREE

INGREDIENTS

1/4 - 1/2 cup fine chopped evergreen needles
(spruce, pine, or fir)
1 cup unsalted butter
1/2 cup granulated sugar
2 tsp lemon zest
pinch fine sea salt
2 cups flour

DIRECTIONS

1. Using a food processor, finely chop needles to a granulated size.
2. In a large bowl, cream together needles, butter, sugar, and salt.
3. Using a wooden spoon or your hands, gradually incorporate flour in small increments forming dough into a a buttery ball.
4. Divide dough into 2 equal parts and using parchment roll each into a dough log approx. 1.5in. diameter.
5. Wrap logs in plastic wrap and place in freezer for 15 minutes.
6. Preheat oven to 325F and prepare baking trays with parchment paper.
7. After 15 minutes remove first log from freezer and slice into 1/4in thick rounds.
8. Place cookies 1in apart on parchment lined tray and bake approx. 10 min or until golden brown.
9. Transfer to a cooling rack and repeat with the second log.
10. Allow to fully cool before serving.

MY NOTES
