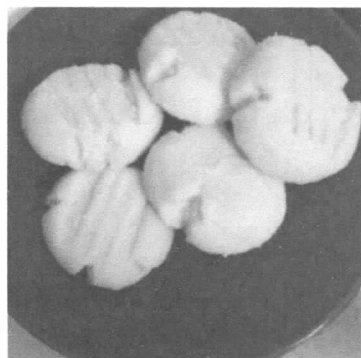


# Quick Splenda Shortbread

SAVE RECIPE

★★★★★



by babycribber

Being a recently diagnosed diabetic, I really wanted to make shortbread, but couldn't find a simple recipe, so I came up with one that I borrowed from another. This is a different way of making it due to the Splenda....but it turns out just wonderful and it's all done in .5 hours making to baking

Recipe Photos Nutrition Notes

## INGREDIENTS

1 pound butter; (I like regular salted)

3 cups flour; preferably white

1 3/4 cups Splenda

24 Servings

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## INSTRUCTIONS

### Step 1:

Mix the Splenda and flour together with a whisk in a medium bowl so that the Splenda and flour are thoroughly mixed

### Step 2:

In your mixer put in the softened butter and beat on medium until it look creamy and somewhat fluffy

### Step 3:

Slowly add the flour mixed with Splenda into the mixer on low speed until all the flour is in and mix on low for a few minutes, until it looks like crumbled little pieces

Step 4: Get your hand washed and then scoop out your mixture and knead (lightly) on a parchment paper until you get it in the shape of a roll

Step 5: Take about a tablespoon of the roll and shape into a ball and place on a cookie sheet. Then use a fork and press down on each ball so that it is somewhat flattened.

Step 6: Bake for 15-20 mins in a 350 oven, until lightly browned.

## NOTES

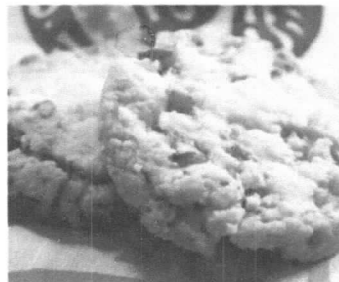
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