

# Brown Sugar Spiced Shortbread

A yummy, melt-in-your mouth, cinnamon spiced spin on the traditional Scottish cookies.

Recipe by Marin Pierre | Created on **Nov 12, 2021**

## Ingredients

- 1 ¼ cups all-purpose flour
- 3 tablespoons brown sugar
- 1 tablespoon white sugar
- ½ teaspoon ground cinnamon
- ½ cup butter

## Directions

- Preheat the oven to 325 degrees F (165 degrees C).
- In a medium bowl, stir together the flour, brown sugar, white sugar and cinnamon. Cut in the butter until the mixture is like fine crumbs. Pack the crumbs into a ball, then knead by hand until smooth. On a lightly floured surface, roll the dough out into an 8 inch circle. Place the circle on a baking sheet, and slice into 16 wedges. Leave the circle intact.
- Bake for 25 minutes in the preheated oven, or until the center has set. Cut the circle into wedges again while it is still warm, and transfer to a wire rack to cool.

## Nutrition Facts

Serving: **16 servings** | Calories: **99.3 kcal** | Carbohydrates: **10.8 g** | Protein: **1.1 g** | Saturated fat: **3.7 g** | Cholesterol: **15.3 mg** | Sodium: **41.8 mg** | Fiber: **0.3 g** | Sugar: **3.3 g**

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