MICHELLE OBAMA'S SHORTBREAD COOKIES



1 cup unsalted butter, softened

- 1 cup sugar
- 1 egg, separated
- 1½ Tbsp. Amaretto
- 1/4 tsp. sea salt
- 1 tsp. grated orange rind
- 1 tsp. grated lemon rind
- 2 cups white flour
- ¾ cup slivered almonds

Preheat oven to 300°F degrees. Beat sugar and butter until mixture is smooth. Slowly add egg yolk, Amaretto, salt, orange and lemon rind, mixing well. Slowly mix in flour until mixture is well blended.

Evenly pat the mixture into the bottom of an ungreased 10x15-inch jelly roll pan. Whisk the egg white until foaming and brush on top of dough. Sprinkle with almonds. Bake for 25 to 35 minutes or until lightly browned. Cool slightly and cut into two-inch squares while still warm. Makes about 40

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squares.