

Shortbread Cookies



INGREDIENTS

	Usage Levels (%)
Flour, cake	37.00
Shortening	24.06
Sugar	18.60
Flour, corn	9.25
Water	7.40
Whey permeate	1.48
Egg, dried, whole	1.02
Salt	0.56
Baking soda	0.37
Monocalcium phosphate	0.19
Flavor	0.07
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	510kcal
Total Fat	28g
Saturated Fat	7g
Trans Fat	9g
Cholesterol	20mg
Total Carbohydrates	61g
Dietary Fiber	1g
Sugars	22g
Protein	5g
Calcium	37mg
Magnesium	18mg
Phosphorus	105mg
Potassium	90mg
Sodium	390mg
Iron	3mg
Vitamin A	13IU
Vitamin C	0mg

PREPARATION

1. **Combine shortening, sugar, whey permeate, eggs and flavor. Blend 1 minute on**
2. **low speed in a mixer with paddle attachment. Scrape bowl and blend 1 minute on low speed.**
3. **Add water and mix for 30 seconds on low speed.**
4. **Sift together cake flour, corn flour, salt, baking soda and monocalcium phosphate and add to mixer. Mix on low speed until just combined (do not over mix).**
5. **Roll dough at 0.32 x 0.64 cm (1/8 to 1/4") thickness. Cut into squares approximately 3.80 x 3.80 cm (1.5" x 1.5").**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Davisco Foods International, Inc. ©2014 U.S. Dairy Export Council.