

RECIPE | CUCUMBERS



CUCUMBER LEMON SHORTBREAD COOKIES

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Recipe created by *Lauren Brittain*

INGREDIENTS

For the filling:

- 1 lb** Pure Flavor® Mini Cucumbers, grated & drained
- 2 tbsp** sugar alternative
- 1 tbsp** lemon zest

For the cookie:

- 1½ cups** all purpose flour
- ½ cup** vegan butter
- ½ cup** sugar alternative
- 1** egg
- 1 tbsp** lemon zest
- 1 tsp** vanilla
- ½ tsp** baking powder

DIRECTIONS

- 1 Cream butter and sugar alternative together until fluffy, then mix in vanilla, egg, and lemon zest until combined. Add in flour and baking powder. Mix until dough forms, then roll it into a ball, wrap it in plastic, and refrigerate for 1 hour.
- 2 To prepare the filling, mix the cucumber, sugar alternative, and lemon zest together. Set aside.
- 3 Roll out the chilled dough into a square. Spread the filling on the dough, leaving a 1-inch border on each side. Carefully roll the dough into a log, making sure it is tight. Wrap the log in plastic and refrigerate for 2 hours, seam side down.
- 4 Preheat oven to 375° F. Cut the log into ¼-inch thick slices, place them on a parchment lined baking sheet, and bake for 12 minutes. Allow to cool for a few minutes on the baking sheet before transferring to a cooling rack. Serve when cool.



27 min

15 min
PREP.

12 min
COOKING



16



easy