



RECIPE | CUCUMBERS

CUCUMBER LEMON SHORTBREAD COOKIES



27 min

15 min
PREP.

12 min
COOKING



16



easy

INGREDIENTS

Recipe created by Lauren Brittain

For the filling:

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

For the cookie:

1 ½ 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.

