



Makes: 12 servings

Prep Time: 15 minutes Cook Time: 40 minutes

Total Time: 55 minutes

Glazed Lemon Shortbread Wedges

Ingredients

For the Shortbread:

- 1 cup very soft unsalted butter
- 3/4 cup powdered sugar
- Zest of 1 medium lemon
- 1 tsp vanilla extract
- 1 tsp kosher salt
- 1/4 cup cornstarch
- 1 & 3/4 cups all-purpose flour

For the Lemon Glaze:

- 1 & 1/2 cups powdered sugar, plus a bit more, if needed
- 2 tbsp fresh lemon juice
- 1 tbsp half-and-half or whole milk, plus a bit more, if needed.

Instructions

For the Prep:

Preheat oven to 325°F. Spray a 9-inch round cake pan generously with baking spray, then line the bottom with a circle of parchment paper. Set aside.

For the Shortbread:

In a medium-large bowl, combine the soft butter, powdered sugar, lemon zest, vanilla, and salt. Stir for about 30 seconds, until smooth and creamy. Add the cornstarch and stir until fully incorporated. Add the flour and continue stirring until all the flour is incorporated and a shaggy dough forms. The mixture will seem dry at first, just keep going!

Transfer the dough to the prepared pan and press it evenly with your fingers, making sure there are no loose crumbs around the edges.

Bake for 28-38 minutes, or until the top is a light golden brown.

Invert the shortbread onto a flat plate, place a cutting board on top, and invert again so the top side is facing up.

Using a long, sharp knife, cut into wedges while still warm. Transfer wedges to a wire rack and cool completely.

For a crisper texture, place the rack with cut pieces on a sheet pan and return to the oven for 5 minutes, then cool completely.

For the Lemon Glaze:

In a small bowl, whisk powdered sugar, lemon juice, and half and half (or milk) until smooth. Adjust consistency with additional powdered sugar or liquid as needed. You want a nice thick glaze but one that is still drizzlable.

Drizzle glaze back and forth over cooled shortbread wedges. Allow glaze to set for at least 4 hours before storing or packaging.

Store in an airtight container.

Chef's Notes:

Soft butter is key; it should be very soft but not melted.

Cutting the shortbread while warm ensures clean, neat wedges.

This shortbread keeps beautifully and makes an excellent gift. For extra lemon flavor, add a little additional zest to the glaze.

Recipe by The Cafe Sucre Farine