



Stevia Shortbread Cookies

The Ingredients

- 1 cup unsalted butter, room temperature
- $\frac{3}{4}$ cup granulated stevia
- 1 large egg
- 1 tsp vanilla extract
- 1 $\frac{1}{2}$ cups all-purpose flour
- 2 tbsp cornstarch
- $\frac{1}{4}$ tsp salt

Directions

- Preheat oven to 350 F. In a large mixing bowl, place butter, stevia, egg and vanilla extract. Using a hand-held mixer or wooden spoon, cream together ingredients for a minute.
- In a separate bowl, blend flour, cornstarch and salt together. Fold dry ingredients into the creamed mixture.
- Roll tablespoons of dough into 1-inch balls and place on cookie sheet approximately 2 inches apart.
- Bake in oven for 10-12 minutes or until edges of cookies are light golden brown.
- Place cookie sheet on cooling rack for 20 minutes before removing cookies. Store in a sealed container.

[REFERENCE: TRUVIA](#)