Almond Rosehip Shortbread Cookies

Ingredients

- 1 cup (2 sticks) of vegan butter, room temperature
- 1 cup sugar
- 2 ½ cups flour
- ½ tsp. vanilla extract
- ½ cup rosehips, loosely packed, with the inside seeds and hairs removed
- ½ cup almonds, chopped

Steps

1. Preheat the oven to 350⁰F (175⁰C). Prepare a baking sheet with a silicone mat or parchment paper. Next finely chop the rosehips and almonds and set aside.

2. Using a stand or hand mixer, whip the vegan butter. Add the sugar and vanilla and whip until it is fully integrated and fluffy. With the mixer on a low setting, add the flour, half a cup at a time until it has all been added. Finally add the rosehips and almonds, and fold my hand to incorporate. Cover in plastic wrap, and let chill in the fridge for 30 minutes or more.

3. Form the dough into a long rectangle, measuring roughly 1x3 inches on the sides. Cut into slices about ¼ inch thick, and place on your prepared baking sheet. Place the cut cookies into the oven, and bake for around 12 minutes. The edges should be just slightly golden. Remove from the oven and allow to cool fully before eating.