

HOW TO MAKE

# Reddi-Soaked Grains Shortbread

MADE WITH

Reddi Soaked Grains

ITEM NUMBER

#70005

DESCRIPTION

Clean Label, Multigrain Shortbread Cookies

REDDI SOAKED GRAINS INGREDIENTS

Water, Sugar, Whole Oat, Sunflower Seeds, Millet Seeds, Flaxseed, Contains 2% or less of each of the following: Cracked Wheat, Sea Salt, Lactic Acid, Natural Flavor



RECIPE

REDDI SOAKED GRAINS SHORTBREAD

White Flour	100%
Butter, Cold	91%
Powdered Sugar	57%
Vanilla	5%
Salt	2%
Reddi-Soaked Grains	50%
Total	305%

DIRECTIONS

- Mix flour and salt in a bowl
- Cream butter and sugar with paddle for 3-4 minutes
- Add vanilla on low speed.
- Add flour, salt, and Reddi Soaked Grains on low speed.
- Mix until incorporated
- Roll dough into a 2" log and refrigerate until firm
- Slice into 1 ounce pieces
- Bake at 300°F for 15 Minutes

