



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Sweet Potato Shortbread

### Ingredients

- 1 cup butter, softened
- 1 tsp vanilla
- ½ cup brown sugar
- ½ cup granulated sugar
- 1/3 cup sweet potato purée
- 2-½ cups flour
- ½ tsp cinnamon
- Dash of Salt
- Powdered sugar

### Directions

Preheat your oven to 350 degrees. Line a baking sheet with parchment paper, set aside.

Using a beater or stand mixer, cream the butter until soft and fluffy. Add the vanilla, brown and granulated sugars, and sweet potato purée. Beat again until fluffy. Add in flour, cinnamon, and salt, beating until well combined.

On a clean surface, sprinkle a little flour and powdered sugar. Lightly knead the cookie dough to firm it up and smooth out the surface. With a rolling pin, roll out the dough to 1/3-inch thickness and use a cookie cutter to cut out rounds. You can also form dough into a log and slice the dough if that is easier for you.

Bake for 15 minutes. Let the shortbread cool down on the baking sheet.

\*Contains dairy and gluten