

A Recipe From *tikkido*

Soft Rhubarb Cookie Recipe

<https://tikkido.com/blog/soft-rhubarb-cookies>

Rhubarb Cookie Ingredients:

- 2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cup vegetable shortening
- 1 egg
- 1 teaspoon vanilla
- 3/4 cup sugar
- 1 cup [roasted rhubarb compote](#) or stewed rhubarb

Rhubarb Glaze

- 1 cup powdered sugar
- 1 Tablespoon liquid drained from the rhubarb compote

Instructions:

1. Cream the shortening and sugar together.
2. Add the egg and beat again until well incorporated.
3. Add the rhubarb compote and mix to combine.
4. Add the dry ingredients and mix until incorporated and the cookie batter forms.
5. Bake at 375 degrees Fahrenheit for approximately 15 minutes, until the cookies just start to turn golden on the edges.
6. Let cookies cool completely before adding the rhubarb icing drizzle.

