

# Soft Rhubarb Cookies

## 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 - strained and reserve liquid.



## Cookie Glaze ingredients

- 1 cup powdered sugar
- 1 tablespoon reserved rhubarb juice from the roasted rhubarb compote

## Directions

- Cream shortening and sugar together.
- Add the egg and beat again until well incorporated. Add rhubarb compote and mix to combine.
- Add dry ingredients and mix until incorporated and cookie batter forms. Place cookies on a pan, bake at 375 degrees Fahrenheit for approximately 15 minutes until the cookies just start to turn golden on the edges.
- Wait until cookies are cool, combine the liquid rhubarb juice and powdered sugar, and whisk together to make a brightly flavored rhubarb glaze. use a piping bag or spoon to drizzle the glaze onto cookies.