

The invention relates to the food industry, namely to a process for the production of shortbread cookies and includes the preparation of raw materials, mixing of egg-fat emulsion, kneading dough, baking cookies, cooling and packaging of biscuits. According to the invention at the stage of mixing the egg-fat emulsion the carotene-containing filler "Carrot honey" is added in the amount of 6-11%, and the baking of product is carried out at a temperature of 160-170 C.