

# Whipped Shortbread Cookies

## Helena Renwick, Downtown Huntsville BIA



D·O·W·N·T·O·W·N  
HUNTSVILLE  
MUSKOKA



**(Note: This recipe first appeared in the Toronto Star in 1985)**

### **Ingredients:**

2 cups salted butter, softened  
1 cup icing sugar  
1/2 cup cornstarch  
3 cups all-purpose flour

### **Instructions:**

Pre heat oven to 325F

In a mixing bowl, combine the butter and icing sugar, blend well. Stir in the cornstarch. Using an electric mixer or a wooden spoon beat well.

Add vanilla. Gradually stir in the flour.

Form into one-inch balls and place onto an ungreased cookie sheet two inches apart. Flatten each cookie with the bottom of a glass or a shortbread press or stamp. (This is optional - you can leave them in a small mound or press them.)

I like to press half a maraschino cherry into the top before they go into the oven....it adds a little colour and flavour.

Bake for 25 minutes, cool for 10 minutes.

Dust with icing sugar.