

Shortbread

Ingredients

1 cup unsalted butter, softened
3/4 cup icing sugar
1/2 tsp vanilla
1/4 tsp salt
2 cups all-purpose flour



Directions

In stand mixer with paddle attachment or in bowl using wooden spoon, beat together butter, sugar, vanilla and salt until light and fluffy; mix in flour just until combined.

Divide in half; shape into discs. Wrap each in plastic wrap; refrigerate until firm but not hard, about 45 minutes.

Working with 1 disc at a time, roll out dough between waxed paper to 1/3-inch (8 mm) thickness. Using 2-inch (5 cm) cookie cutter, cut out shapes. Place, about 1 inch (2.5 cm) apart, on parchment paper-lined baking sheets. Chill until firm, about 15 minutes. Repeat with remaining dough, re-rolling scraps once.

Bake in 300F oven until pale golden, about 20 minutes.

Let cool on pans on rack for 10 minutes; transfer to racks and let cool completely. (Make-ahead: Store in airtight container for up to 1 week or freeze for up to 1 month.)



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