

Tender Shortbread Cookies

Makes 15 cookies



Ingredients

For the basic dough

1 cup (2 sticks) unsalted butter, softened
½ cup confectioners' sugar
2 cups unbleached all-purpose flour

Optional: 1 teaspoon pure vanilla extract

For a more tender shortbread, replace ⅓ cup of flour with cornstarch

For citrus flavor add 2 teaspoons citrus zest (lime, orange or lemon) and omit the vanilla extract.

For a nut version, grind ½ cup nuts in the food processor before adding the flour and other dry ingredients. You can also include spices like cinnamon and pumpkin spice.

Steps

1. Preheat oven to 350°F. Prepare two sheet pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar.
3. Add the flour and continue mixing until a dough forms. Add vanilla if using. Form dough into a ball using your hands.
4. Dump mixture onto a clean surface lightly dusted with confectioners' sugar. Roll out until it's ¼ - inch thick. Cut into rounds and place on prepared baking sheet pans. Add sprinkles if desired.
5. Bake the dough for 16-18 minutes (or until the edges turn a pale golden brown). Allow to cool fully before removing from pan and serving.

****These will keep in an airtight container for up to three days.***