



Shortbread Cookie Recipe

Serves: 44 Prep Time: 25 min

Ingredients

- 1 cup unsalted butter (softened)
- $\frac{3}{4}$ cups powdered sugar
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 2 Tbsp cornstarch
- $\frac{1}{2}$ tsp table salt

Steps

- 1 In a large mixing bowl, use an electric mixer to beat butter until lightened, smooth and creamy.
- 2 Gradually add sugar, stirring until light and creamy.
- 3 Add vanilla extract and stir well.
- 4 In a separate bowl, whisk together flour, cornstarch, and salt and whisk until combined.
- 5 Gradually add flour mixture to wet ingredients and stir until completely combined.
- 6 Form dough into a disc, wrap in plastic wrap, and chill in the refrigerator for at least 60 minutes.
- 7 Once cookie dough is nearly done chilling, preheat oven to 350F (175C) and line a baking sheet with parchment paper.
- 8 Remove dough from the refrigerator and roll out on a lightly floured surface until the dough is between $\frac{1}{8}$ " - $\frac{1}{4}$ " thickness. Press a cookie cutter directly into dough, making cuts close together, and place cookies on baking sheet spacing at least 2" apart. Combine any remaining scraps of dough into a ball and re-roll to make more cookies.
- 9 Transfer baking sheet to center rack of 350F (175C) oven and bake for 9-11 minutes or until edges are just beginning to turn a very light golden brown (bake time will vary depending on thickness of dough and size of cookie cutter).
- 10 If desired, melt 1 cup/6 oz/170g chocolate and dip completely cooled cookies into chocolate. Place cookies on a wire rack and allow chocolate to set before serving.

Nutrition

Calories: 67 kcal,
Cholesterol: 11 mg,
Fat: 4 g,
Fiber: 0.2 g,
Sugar: 2 g,

Serving Size: 1 cookie,
Saturated Fat: 3 g,
Unsaturated Fat: 1.2 g,
Sodium: 27 mg,
Carbohydrates: 7 g,
Protein: 1 g,
Trans Fat: 0.2 g