



By Rachel Matembe

Shortbread Cookies

Ingredients:

4+1/2 cups

flour

1+1/2 cup

granulated sugar

2 cups

salted butter

Directions

- 1 Cream the sugar and softened butter in a stand mixer or by hand until very well mixed with pastry like texture.
- 2 Add the flour in ½ cup increments and knead into a soft dough.
- 3 Divide the dough into three discs, wrap them tightly in cling wrap and chill for at least 30 minutes. This step makes the dough firm enough to roll and cut into shapes.
- 4 Position your oven rack in the lower middle section and pre heat oven to 325F. Line baking sheets with silicon mats or parchment paper.
- 5 Lightly flour a board and roll out one of the discs into ½ inch thickness. Use your cookie cutters to cut your various shapes.
- 6 Arrange your cookies 2 inches apart on the baking sheets and place the baking sheet in the fridge to chill for 15 minutes. This step is important to chill the butter and prevent your cookies from spreading too much.
- 7 Bake chilled cookies for 15-20 minutes, or until edges are golden brown. For smaller cookies, bake closer to 15 minutes while larger shapes should be baked longer. Repeat with the remaining dough, working in batches so dough stays chilled.
- 8 Cool completely on wire rack before serving.

