



## [Shortbread Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 15 minutes **plus 12 hour refrigeration**

Cook time: 30 minutes

Ingredients:

- 2 sticks unsalted Butter, softened
- 1/4 cup Confectionery Sugar
- 2 cups Flour
- dash of Salt

Directions:

- In a mixing bowl, using the paddle mixer attachment, cream together butter and sugar.
  - Combine flour and salt in a separate bowl.
  - Gradually add flour mixture into butter mixture on low speed. It will eventually come together.
  - Turn out onto counter make a ball.
  - Cover the entire ball of dough with plastic wrap and refrigerate chill overnight.
- Remove from refrigerator and allow to sit on counter for at least 15 minutes before rolling and cutting.
- Preheat oven to 350°.
  - Roll out dough to 3/8" thick and cut into shapes, bars or wedges or pat in a spring-form or tart pan at 1/2-3/4" thick.
  - Bake for 15 minutes at 350°
  - Reduce heat to 300° and bake for another 15-20 minutes or until light golden brown around the edges.
  - Cool on a wire rack.
  - Store in an air tight container.

Makes 16- 24 Shortbread Cookies or one large Shortbread