



Classic Piped shortbread Recipe

Whipped Shortbread Cookies

makes about 40 cookies

1 3/4 cups all-purpose flour

1/2 cup icing sugar (sift before measuring)

1 cup softened butter

- optional: pieces of glace cherries, chocolate chunks, jam, sliced almonds

Preheat oven to 350F. Sift flour and sugar together and set aside.

Beat softened butter with mixer until light and fluffy. Add dry ingredients gradually on low speed until well mixed then beat the dough for 5 minutes until light and fluffy.

Spoon dough onto cookie sheets about 2 inches apart. If desired, pipe with a pastry bag and star tip in different shapes onto an ungreased cookie sheet. Optional: place a piece of cherry onto the middle of each cookie/sliced almond/jam.

Bake for 15 to 18 minutes or until edges are very lightly browned. Let cookies rest on the cookie sheet for a few minutes before placing them on a rack to cool.

