

Marie Saba

from my kitchen to yours

Easy Shortbread Cookies

Makes 40-50 small cookies

Ingredients:

- 1 cup (226 g) unsalted butter, softened
- 2/3 cup (80 g) powdered sugar
- 1 teaspoon (4 g) vanilla extract
- 2 cups (280 g) all-purpose flour
- 1/4 teaspoon (1 g) salt



Instructions:

1. Preheat oven to 350 F (176 C). Line a baking sheet with parchment paper.
2. Using a stand mixer or electric beaters, beat butter until fluffy, about 1 minute. Add powdered sugar and vanilla extract and beat again. Scrape down the sides as needed. Add flour and salt, and beat to combine. Do not overmix.
3. Knead dough a few times on a floured surface. Roll out the dough with a rolling pin to about 1/4 -inch thick. Cut into shapes with cookies cutters. Prick with a fork if desired.
4. Place cookies on the parchment-lined baking sheet. Bake for 12-15 minutes, or until golden on the sides and bottom. Cool on a drying rack.
5. Remove pie from freezer and place on baking sheet. Brush crust with strained egg wash and sprinkle with raw sugar.
6. Optional Decoration: Dip cookies in melted chocolate. While chocolate is warm, decorate with sprinkles. Set cookies on a drying rack and let chocolate dry completely before serving.

Questions? Email me Marie@MarieSaba.com and I'll be happy to help!

YouTube: Marie's Kitchen

Website: MarieSaba.com

Email: Marie@MarieSaba.com