

# Shortbread Cookies

Enjoy these soft buttery cookies! They will stay fresh for two weeks in an airtight container or up to 3 months in the freezer.

**Time to complete:** 20 min. prep & 1 hr to bake

**Age Group:** 8-14+yrs. (or make it age appropriate)

## Ingredients:

- 1 cup unsalted butter
- 2 tsp vanilla
- 3/4 cup icing sugar
- 1-1/2 cup cornstarch
- 1 cup all-purpose flour
- 1/4 tsp salt

## Instructions:

1. Preheat oven to 325 degrees Fahrenheit
2. Line baking sheets with parchment paper
3. In a large bowl mix butter, vanilla and icing sugar until creamy
4. Add cornflour, flour and salt and mix until a smooth, soft dough forms
5. Roll dough into small balls (about 1.5 tablespoons of dough) and place on the baking sheets
6. Press down on the cookie balls with the tines of a fork. (I wet the fork with a bit of water to keep the cookies from sticking to the fork) You can add sprinkle at this time if you are decorating them.
7. Bake 10-15 minutes until the edges start to have a hint of colour. (should be very light brown)
8. Cool on the tray for 5-10minutes and then transfer to a cooling rack

