

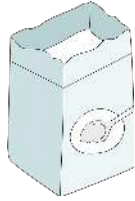
# Shortbread Cookies

MAKES ABOUT 3 DOZEN (DEPENDING ON SIZE OF COOKIE CUTTERS)

## Ingredients:



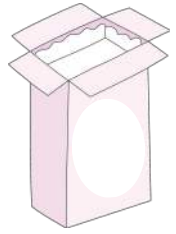
2 CUPS BUTTER



1 CUP ICING SUGAR



3 CUPS FLOUR



1 CUP CORNSTARCH

## Tools:



LARGE MIXING BOWL



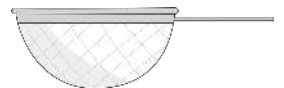
MEDIUM MIXING BOWL



DRY MEASURING CUPS



SPATULA



SIFTER



ROLLING PIN



COOKIE CUTTERS



COOKIE SHEET



STOVE/OVEN

# Shortbread Cookies

MAKES ABOUT 3 DOZEN (DEPENDING ON SIZE OF COOKIE CUTTERS)

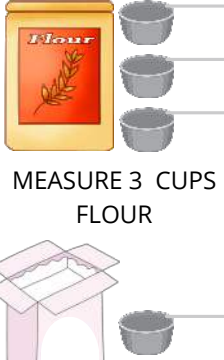
## STEPS:

1 **350 F**  
PREHEAT OVEN

2  
  
MEASURE 2 CUPS BUTTER

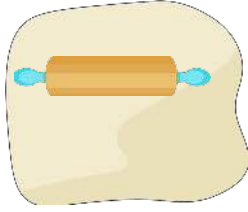
  
MEASURE 1 CUP  
ICING SUGAR


3  
  
CREAM TOGETHER BUTTER AND  
ICING SUGAR UNTIL SUGAR IS  
DISSOLVED

4  
  
MEASURE 3 CUPS  
FLOUR  
  
  
MEASURE 1 CUP  
CORNSTARCH

5  
  
SIFT FLOUR AND CORNSTARCH  
INTO SAME BOWL TOGETHER

6  
  
SIFT FLOUR AND  
CORNSTARCH MIXTURE LITTLE  
BY LITTLE INTO BUTTER  
MIXTURE AND MIX BY HAND

7  
  
TOSS LIGHTLY ONTO FLOURED  
SURFACE AND ROLL.  
(THIS DOUGH WORKS BEST  
THICK)

8  
  
CUT VARIOUS SHAPES INTO THE  
DOUGH

9  
  
PLACE ON COOKIE SHEET

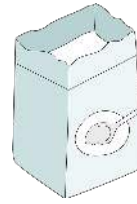
10  
  
BAKE FOR 10 MINUTES  
OR UNTIL LIGHTLY  
BROWN

# Shortbread Cookies

## Grocery List:



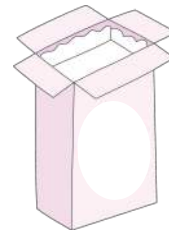
2 CUPS BUTTER



1 CUP ICING SUGAR



3 CUPS FLOUR



1 CUP CORNSTARCH