

SHORTBREAD COOKIES

Ingredients

- 10 Tbsp unsalted butter, at room temp
- ½ cup confectioners' sugar
- ½ tsp pure vanilla extract
- 1 ½ cups all-purpose flour
- ½ tsp kosher salt, optional

Directions

1. In a stand mixer fitted with a paddle attachment, beat butter and vanilla extract until creamed.
2. Add confectioners sugar and salt; mix until combined.
3. Scrape bowl down and add flour while beating on low. Scrape bowl once more and mix until combined.
4. Shape the dough into a rectangular prism, wrap in plastic and chill until firm; at least an hour.
5. Preheat oven to 350 degrees. Use a sharp knife to cut ½-inch thick slices.
6. Place slices, spaced at least an inch apart onto a baking sheet lined with a silicone mat or parchment paper.
7. Use a fork or skewer to indent a pattern onto the top.
8. Bake for about 10 minutes, rotating baking sheet in the oven halfway through.
9. Transfer to a wire sheet to cool.

**Notes:

- The cookie dough can be made will in advance. It keeps for about a week in the fridge and a month in the freezer
- Liven up cookies with your favorite toasted nuts and spices for extra crunch and flavor.