

# SHORTBREAD COOKIES

F EASY

Last Modified: 12/20/2014

PREP: 1 Hr 30 Min  
COOK: 30 Min  
OVEN: 325

SUE K'S-BREADS

**MAKES 24 COOKIES**

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Confectioners Powdered Sugar	
3	Sticks	Unsalted Butter	Softened
1	Tsp	Vanilla Extract	
3	Cups	All Purpose Flour	Sifted
1/2	Tsp	Table Salt	

## PREPARATION

<b>FACTOID</b>	Sue LOVES These Cookies.
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Hand Held Mixer 3) Rolling Pin 4) 2 - Aluminum Half Sheet Pans
<b>PREP</b>	Preheat the oven to 325 degrees and place racks in the upper middle and lower middle positions.
<b>1</b>	Have 2 parchment paper lined sheet pans standing by.
<b>2</b>	In a medium mixing bowl, cream together the Sugar and room temperature Butter, either by hand or with a hand held mixer, until smooth and fully incorporated, about 2 minutes. Add in the Vanilla Extract and Salt. Mix until incorporated. Gradually add in the All Purpose Flour while continuing to mix. The mixture should now be a soft Dough.
<b>3</b>	Form the Dough into a ball, seal it tightly in plastic wrap and chill it in the refrigerator for about 1 hour. It will keep for a few days, if necessary.
<b>4</b>	Remove the Dough from the refrigerator and roll it out on a LIGHTLY floured surface until it is about 1/4 inch thick.
<b>5</b>	Cut the Dough into individual round Cookies and place them on the sheet pans. Bake until the edges are slightly golden, or about 30 minutes. Remembering to rotate & switch the pans halfway through if your oven bakes unevenly.
<b>6</b>	Let the Cookies cool for 10 minutes. Remove them from the parchment sheets and set them aside.
<b>SERVE</b>	Place on a serving platter and serve while cold.