

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Classic Shortbread Cookies

The secret to a tender shortbread cookie is having your ingredients at the right temperature (cold), mixing with a light hand, and baking at a moderate temperature.

1 pound butter
1 cup sugar
1 teaspoon vanilla, or the seed from a vanilla bean
4 cups flour (sift, then measure)

- The butter should be very cold and firm. Cube it with a knife, keeping your hands off.
- Beat in a stand mixer with a paddle until barely creamed and add the sugar. Mix just to combine – this is a dense cookie, so don't add air.
- Add the vanilla.
- Add the flour all at once and mix just to combine.

Flavorings

Orange: Add 6 tablespoons of orange zest to the creamed butter and sugar.

Walnut: Pulverize 2 cups of walnuts and blend with flour before adding to butter/sugar mixture.

Espresso: Grind 2 ¼ ounces of espresso beans very finely and blend with flour before adding to butter/sugar mixture.

Directions:

- Form the dough into a ½-inch thick circle, wrap in plastic wrap or waxed paper, and chill until firm.
- Preheat the oven to 325°. Line a baking sheet with parchment paper (or use a nonstick sheet).
- Lightly flour your rolling surface and roll the dough out to about ¼-inch thick. Work quickly and handle the dough as little as possible. The mass will tend to crack near the edge. Swiftly squeeze it back together using your fingertips as you go. Cut with a simple round cookie cutter.
- Bake on the cookie sheet until set and just beginning to brown at the edges – approximately 15 minutes.

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