

Shortbread

Ingredients

- 1 pound (4 sticks) unsalted butter, softened
- 1 cup granulated sugar
- 5 cups all-purpose flour

Preparation

1. In a mixer, cream together butter and sugar until fluffy. Gradually add in flour and mix until all ingredients are combined and the dough pulls away from the mixing bowl.
2. With your hands, press the dough together then separate it into three evenly sized balls. Place the first ball onto a rectangular sheet of plastic wrap and gradually press into a cylindrical shape. Fold the lengthwise pieces of the plastic wrap over the dough cylinder, then roll the dough back and forth on the prep surface until the cylinder is about eight inches long and two to three inches wide. Fold in the end of the plastic wrap, pressing the ends of the dough cylinder to make them as flat as possible. Repeat for the second and third dough balls. Place the dough in the refrigerator and chill until the dough hardens thoroughly, at least one hour.
3. Heat oven to 350°. Line cookie sheets with parchment paper. Remove the dough from the refrigerator and remove the plastic wrap.
4. With a very sharp knife, slice the dough widthwise into 1/2-inch slices. Place them about an inch apart on the cookie sheets.
5. Bake about 15 minutes or until golden brown around the edges. Remove the cookies immediately to cool the rest of the way on a wire rack.

Yields 4 dozen cookies

Notes

- This recipe is very easy to modify for a little extra taste, such as a teaspoon of flavoring extract added just before the flour. Flavored, colored or plain sugar crystals sprinkled on top of the cookies just before baking can also bolster both the taste and appearance.