



Simply Elegant Shortbread

$\frac{3}{4}$ cup butter *no substitutes*
 $\frac{1}{2}$ cup granulated sugar
1 tsp vanilla extract
 $1\frac{3}{4}$ cups all-purpose flour
 $\frac{1}{8}$ tsp salt

In a mixing bowl, combine butter and sugar with an electric mixer; beat until fluffy. Add vanilla; beat until well combined.

Combine flour and salt and add to butter mixture; beat until the flour is moistened. Gather dough and form into a ball; then, flatten into a disc. Wrap in plastic wrap and chill for 30 minutes.

Preheat oven to 350°F.

On a lightly floured surface, roll out dough to a $\frac{1}{2}$ -inch thickness. Cut into desired shapes using $1\frac{1}{2}$ to $1\frac{3}{4}$ -inch cutters. Cookies may be left plain, or decorated with a wooden bamboo skewer by punching decorative patterns resembling lace in the tops of the cookies.

Place on parchment paper-lined baking sheet. Bake for 20 minutes or until the shortbread is lightly browned on the edges. Slide cookies onto a wire rack to cool thoroughly. Store in an airtight container.

Makes about 24 cookies.

Grab
It All

Open the refrigerator and take out all the ingredients you need for the recipe at one time. Cold air escapes and wastes energy each time you open and close the refrigerator door.