

Short Bread Cookies

Swick

Serves 3 | Active Time: 30 minutes | Total Time: 1 hour

Chef's Notes

Always fun to make and just as yummy to eat. My mom's recipe had 1/2 margarine and 1/2 butter but I've used all butter here.

- Fruit sugar is just a more refined sugar that is easier to blend into cookie dough.

Step 1: Butter and sugar

- 1 cup butter
- 1/2 cup fruit sugar*

Beat the butter till creamy then add the sugar and whip till fully incorporated.

- See below for note on fruit sugar.

Step 2: Add flour

- 2 1/4 cup flour

Fold the flour in a little at a time.

Step 3: Shape

Once all the flour is worked in, form the dough into a ball.

Step 4: Divide

Flour the counter top and divide the dough into four balls. Place them into the fridge to chill for 10 to 15 minutes.

Step 5: Rolling

- flour as needed

Take out one ball of dough at a time and roll out on a floured counter. Be sure to flour the rolling pin as well.

Step 6: Cutting

Start cutting out your shapes. I use a metal spatula to get the cookies up off the counter and over to the cookie sheet. Take the scraps of dough and form a ball to be rolled out again and cut out some more shapes. When there are only a couple scraps left shape them into a ball and place back into the fridge. Start the process over again with a new ball of dough from the fridge. Take all the scraps that are left and after shaping them into one ball roll them out and cut your last couple cookies.

Step 7: Baking

- sprinkles of your liking

Preheat the oven to 325.

Place all the cookies onto a parchment lined baking sheet. Shake some sugar sprinkles over the surface of the cookies and then pop them into the oven for 12 to 15 minutes or till nicely golden.