

Shortbread Cookies

3/4 cup sugar

1 1/2 cups butter, softened

4 cups all-purpose flour

Preheat oven to 325 degrees. Line cookie sheets with parchment paper if desired.

In large bowl, cream sugar and butter together.

Add flour, 1 cup at a time. Mix well. Do not beat!

Roll out to 1/8 - 1/4 inch thickness on floured surface; cut into desired shapes with floured cookie cutter. This recipe worked well for imprinted or stamped cookie cutters as well as regular.

Place on prepared cookie sheets.

If desired, brush with egg white wash (1 beaten egg white and 1/2 tsp water beaten together) and sprinkle with sugar*.

Bake in preheated 325 degree oven for approximately 10 minutes until lightly browned around edges. Baking time depends on size of cookies.

Remove from pans; cool on wire racks. Cool completely before decorating.

*If decorating after baking use one of the following methods:

- (1) lightly brush with Karo syrup and sprinkle with sugar
- (2) paint with colored sugar water or colored glaze
- (3) ice(frost) or glaze, then sprinkle with colored sugar.

Shortbread Cookies

Vanilla Glaze: Sift 1/2 cup powdered sugar. Add 1/4 tsp vanilla and 2 tsp milk. Mix until smooth. Tint with food coloring if desired. Spoon or brush over cookies. Sprinkle with colored sugar if desired.

Vanilla Icing:

2 cups powdered sugar
1/4 teaspoon vanilla
1/8 teaspoon almond extract
2 to 4 tablespoons milk
Food color, if desired
Candy sprinkles, if desired

In small bowl, mix powdered sugar, vanilla and almond extract. Add enough milk until smooth and desired spreading consistency. Stir in food color until well blended. Spread on cookies; sprinkle with candy sprinkles. Let stand until icing is set, about 15 minutes. Store between sheets of waxed paper in tightly covered container.