THE J.M. SMUCKER Co

Shortbread Cookies

Prep Time	Cook Time	Serves	Difficulty
1 hr	20 mins	72	N/A

Ingredients

- 2 cups (500 mL) butter, softened
- 1 cup (250 mL) sugar
- 1/4 cup (50 mL) corn starch
- 4 cups (1000 mL) **Robin Hood®** Original All Purpose Flour

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Directions

Step 1:

Preheat oven to 300°F (150°C). Line baking sheets with parchment paper.

Step 2:

Cream butter and sugar in large mixing bowl using an electric mixer on medium speed until light in texture.

Step 3:

Stir in corn starch and flour. Knead well.

Step 4:

Turn out onto a lightly floured surface and roll to 1/4" (6 mm) thickness. Cut in desired shapes.

Step 5:

Sprinkle with coloured sugar or decorate as desired with cherries, nuts, etc.

Step 6:

Bake in preheated oven for 15 to 20 minutes, or until very lightly browned. (Time will depend on size of cookies.) Cool on wire cooling racks.

Images

