THE J.M. SMUCKER Co

Melt-in-Your-Mouth Shortbread Cookies

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	50	N/A

Ingredients

- 2 cups (500 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 3 1/4 cups (800 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) cornstarch

Directions

Step 1:

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

Step 2:

Cream butter in a large bowl with an electric mixer on medium-high speed until very light in texture, about 5 minutes.

It’s best to let butter soften at room temperature, but in a pinch you can use the microwave. Check every 10 seconds to see if it is soft.

Step 3:

Add sugar and continue beating until sugar is completely combined, about 2 to 3 minutes.

Creaming butter with sugar adds air to the batter, increasing volume to help better mix the flour into the butter mixture.

Step 4:

Combine flour and cornstarch in a separate large bowl. Add to butter mixture and mix with an electric mixer on low speed until just combined.

Flour straight from the bag may be compacted. To loosen it, scoop it out of the bag with another container or spoon before pouring it into your measuring cup. This will help you get a more accurate measurement. Level it off with a knife to make sure you have just the right amount.

Step 5:

Place ball of dough by heaping tbsp (15 mL) on prepared baking sheets 2” (5 cm) apart. Press down with a fork.

Place your cookies about 2” (5cm) apart to allow for spreading.

Step 6:

Bake in preheated oven 20 to 25 minutes or until bottoms are lightly golden. Remove cookies from baking sheet and cool on wire racks.

Images

