

Easy, 4-Ingredient, Butter Shortbread

The Daily Basil Blog
16—24 cookies

Prep Time 15 min
Cook Time 20—30

Instructions

1 Cream the butter until it is creamy and soft. Add the sugar and salt. Continue creaming until they are well mixed. Measure 2 cups of the flour then pass through a sifter or a sieve into a measuring cup until you have 2 cups of sifted flour. You may still have some flour left and that is fine. Mix until the flour is blended but do not overmix.

2 You will know that the dough is ready when it is mixed and partially forms a ball. This will recipe will make two 9-inch pans or one 9-inch pan 10 to 12 cookies or 2 dozen cookies.

3 Split the dough in half and put it in a greased round or square pan made of metal or glass. Press the dough down until it is evenly spread across the pan. Make little indentations with a fork or meat tenderizer. Then, for a round pan, run a knife through the dough to make 8 pie-shaped sections. For a square pan, run the knife through the dough to make 8 large or 16 small rectangular sections.

4 To make cut cookies, put a little flour on your work table and place the round ball of dough on the flour. Roll it out to a thickness of 3mm, 1/8 inch, then cut into shapes. You can roll out the remaining dough 2 more times but not more than that.

Ingredients

227 grams (1 cup) Butter

120 mL (1/2 cup) Powdered Sugar

1.5 mL (1/4 tsp.) Salt

475 mL (2 cups) sifted Flour

2 9-inch round or square pans or baking sheet for cut cookies.

Oil or butter for greasing the pans.

Note: If you roll out the dough more than 3 times, you risk having a dryer, tougher cookie.

Bake at 325 F for 20 to 30 minutes, depending on the thickness of the dough.

Cool on a cooling rack.

Tip: These cookies make a great gift.

Cooking
A show of love

www.thedailybasil.com
YouTube-Debbie Esplin

