

SHORTBREAD COOKIES - Thistle Key Lane

¾ lbs unsalted butter, at room temperature
1 cup granulated sugar
1 tsp pure vanilla extract
¼ tsp salt
3 ½ cups all-purpose flour

Preheat the oven to 350 °F.

In the bowl of an electric mixer fitted with a paddle attachment, mix together the butter and 1 cup of sugar until they are just combined. Add the vanilla. In a medium bowl, combine the flour and salt, then add them to the butter-and-sugar mixture. Mix on low-speed until the dough starts to come together.

Remove the dough from the mixing bowl and form into two flat disks. Wrap in plastic and chill in the refrigerator for about 30 minutes.

Roll the dough ¼-inch thick on a surface lightly dusted with flour and cut with a cookie cutter. Place the cookies on a parchment lined baking sheet. Sprinkle with sugar if desired. Bake for about 20 minutes, until the edges begin to brown. Allow to cool to room temperature.

Makes about 4 dozen

Adapted from Ina Garten's Shortbread Recipe.

DIPPED SHORTBREAD COOKIES

4 oz. White chocolate baking bar (I used Ghirardelli)

Break up white chocolate squares into small pieces and place in a microwave safe bowl. Follow the manufacture's directions.

Dip edge of cookie in melted chocolate then place on parchment paper. Add sprinkles if desired.

Enjoy!