

## Shortbread Cookies

### Ingredients for School (double recipe for home):

1/2 cup butter, softened  
1/4 cup powdered sugar  
1 cup all-purpose flour

1. Preheat the oven to 350 degrees F and make sure racks are in the middle and line a baking sheet with parchment paper.
2. In a large mixing bowl, cream together butter and sugar with an electric mixer. **START ON LOW SPEED.**
3. Add flour to mixing bowl and continue mixing until a soft dough forms (it will be crumbly at first, but keep mixing and it will form a dough). Use your hands to form dough into a ball.
4. Lightly flour with powdered sugar a cutting board (with a damp dishcloth underneath) and roll dough to 1/4 inch thick.
5. Cut out round cookies and place onto baking sheet. Continue to roll out remaining dough and cut out cookies.
6. Bake for 16-18 minutes, until cookies are a pale golden brown around edges. **BE SURE TO ROTATE BAKING SHEETS AFTER 8 MINUTES.**
7. Let cookies cool on baking sheet before placing into container or wrapping in plastic wrap.