



# Shortbread Cookies

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A sweet and simple recipe for tender, buttery shortbread cookies. A quick and easy recipe that can be made in under an hour. Drizzle with chocolate if you'd like!

Includes a how-to VIDEO!

<b>Course</b>	cookie, Cookies, Dessert
<b>Cuisine</b>	American
<b>Prep Time</b>	15 minutes
<b>Cook Time</b>	15 minutes
<b>Chilling Time</b>	30 minutes
<b>Total Time</b>	1 hour
<b>Servings</b>	30 2" round shortbread cookies
<b>Calories</b>	212kcal
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## Ingredients

- 1 cup (2 sticks) unsalted butter, softened (226g)
- $\frac{3}{4}$  cups granulated sugar (150g)
- 1 teaspoon [vanilla extract](#) optional'
- $\frac{1}{2}$  teaspoon salt
- 2  $\frac{1}{4}$  cups [all-purpose flour](#) (280g)
- 1 cup dark chocolate melting wafers or semisweet chocolate chips for drizzling/dipping optional (170g)

## Instructions

1. In a large bowl with an electric mixer (or using a stand mixer) beat butter until creamy.
2. Add sugar, vanilla extract, and salt, and beat until completely combined.
3. Gradually add flour until completely combined into butter mixture. Be sure to scrape the sides and bottom of the bowl as needed so all flour is incorporated. Stir until combined, but try not to over-work the batter as this can warm it up and make it sticky/difficult to manage and make your resulting cookies tough.
4. Use a spoon or spatula to work dough together into a ball and then transfer to a piece of plastic wrap or wax paper. Work into a disk then transfer to refrigerator to chill for at least 15-30 minutes.
5. Once dough has nearly finished chilling, preheat oven to 350F (175C) and line a baking sheet with parchment paper. Set aside.
6. Once dough has finished chilling, transfer to a lightly floured surface and use a rolling pin to roll out to just over  $\frac{1}{4}$ " thickness. Use round, 2  $\frac{1}{2}$ " cookie cutter to cut into shapes. Use a spatula to transfer to prepared baking sheet. Space cookies at least 1" apart.

7. Bake in 350F (175C) oven for 15 minutes or until edges are **just** beginning to turn a light golden brown. Allow to cool completely on baking sheet before enjoying or dipping in chocolate.
8. If you'd like to dip/drizzle in chocolate, prepare melting wafers according to instructions on packet (or melt chocolate chips in a heatproof bowl in 15 second increments, stirring well between, until completely melted). Dip cooled cookies in chocolate or drizzle chocolate over cookies. Allow chocolate to harden completely before enjoying.

## Notes

<sup>1</sup>Vanilla extract is not a traditional shortbread ingredient but I love the flavor that it adds. Feel free to omit if you prefer!

## Nutrition

Serving: 2cookies (without chocolate) | Calories: 212kcal | Carbohydrates: 24g | Protein: 2g | Fat: 12g | Saturated Fat: 7g | Cholesterol: 32mg | Sodium: 78mg | Potassium: 21mg | Fiber: 1g | Sugar: 10g | Vitamin A: 450IU | Iron: 0.9mg

Shortbread Cookies <https://sugarspunrun.com/best-shortbread-cookie-recipe/> Find more great recipes at SugarSpunRun.com!