

Shortbread Cookies

from **RACHEL REID**



Ingredients

- 1/2 cup cornstarch
- 1/2 cup icing sugar
- 1 cup flour
- 3/4 cup butter
- Vanilla icing

Preparation

1. Sift the first three ingredients into a bowl.
2. The butter should be slightly softened, and you can add it to the bowl all at once.
3. Use a standing or handheld mixer, mix everything until it comes together and looks like dough.
4. Mold the dough into a disc, wrap it in plastic wrap, and put it in the fridge for 10-20 minutes.
5. Roll it out on a lightly floured surface, but not too flat, at least half an inch thick.
6. Cut out the cookies, put them on a baking sheet lined with parchment paper. The whole batch should fit on one cookie sheet. These cookies don't need a lot of space between them.
7. Bake for 20-25 minutes at 300 degrees C. 20-25 minutes is probably safe. They are done when the bottoms are extremely slightly golden.
8. Cool them on a rack.
9. Fill a piping bag with vanilla frosting and pipe a little dollop right in the centre of the top of each cookie. You can also dice up some candied cherries and put a little cherry cube on top of the icing dollop.

