

Simple Shortbread

Poetry & Pies

prep time: 5-10 minutes

bake time: 10-20 minutes (depending on shape)

total time: 30 minutes

servings: 30-40 cookies



Ingredients

- 2 cups (272g) flour, spooned and leveled then sifted
- ¼ teaspoon (2g) finely ground sea salt
- 1 cup (227g) unsalted European style butter, softened
- ⅔ cup (87g) powdered sugar
- 1 tablespoon (13g) vanilla extract

Instructions

1. Preheat oven to 350F/175C. Prepare your baking pan/sheet. If you want to make traditional bars, line an [8x8 pan](#) with a strip of [parchment](#) that overhangs off two sides (trim it one direction to be the width of the pan). If you want shaped cookies, line a [baking sheet](#) with [parchment](#) or a [silicone mat](#).
2. In a medium bowl (or the bowl of a stand mixer--I couldn't use mine because it does best with larger quantities), whip the butter with a handheld electric mixer on high until creamed, about 30 seconds. Add the sugar and mix on high until light and fluffy, about 1 minute. Add vanilla extract and salt then mix, starting on low then increasing to high to fully incorporate.
3. Scrape the bowl then sift in the flour and mix on low until fully incorporated, scraping the bowl if necessary. It will be crumbly at first then will suddenly start to stick to the beaters and pull away from the sides of the bowl. At this point, stop mixing.
4. If making bar cookies, press the dough gently into the 8x8 pan. Be sure it's completely even. If making shaped cookies, roll out onto a lightly floured surface (I like to do this on parchment). Roll to about ¼ inch thick. Cut into desired shape (I usually just use a circle but any shape will do). Roll the scraps back out and cut again. Once you have

just a small amount of scraps, you can actually shape those by hand, if you don't mind a few roughly shaped cookies.

5. Bake 10-12 minutes for rolled cookies or 15-20 minutes for bar cookies. For bars, gently outline your cuts as soon as you remove them from the oven. Once completely cooled, cut again along your previous ulines. For both styles, let cool on the pan for 5-10 minutes then lift the parchment and remove the cookies to a cooling rack until completely cool.

Enjoy! Cookies will last in an airtight container for 3-5 days.