



### **Shortbread Cookies**

1 cup softened butter – mix well.  
Add 1 egg yolk and 1 tsp. vanilla and mix well.  
Add:  
2 cups flour  
½ cup icing sugar  
Dash of salt.

Mix well using yours hands (or an electric beater) until flour is well incorporated. This will take a while if using a beater but it will all come together into a nice dough.

Roll out til about ¼ inch thick (or thicker if you like them that way) and use crinkle cookie cutter. (When rolling them out – don't use flour – instead – put a big piece of parchment paper on counter – place dough on it – then place another piece of parchment paper on top. You can use some icing sugar to dust if needed) Now you can roll them out with the rolling pin.

Place on parchment paper lined cookie sheet.

Bake at 350 for about 10-12 minutes – watch carefully and check bottom of a cookie to test. Should be toasty browned – not dark. The tops WILL NOT be brown.

### **Frosting**

¼ cup soft butter  
1 tsp. vanilla  
3 ½ tablespoons milk  
2 ¼ cups icing sugar  
Beat with electric beater

Put a dab on each cookie with a spoon OR better yet – a flower/star tip decorator and garnish with cherry pieces or walnuts, or just the icing itself is just fine. Enjoy.