



SHORTBREAD COOKIES

Servings: 3

Now here's a cookie that I like because it can be many things and it does them all well. With so few ingredients, it's quite easy to make.

Each time I make my shortbread cookies, I'll put some aside and experiment. Maybe today I'll put add in some chocolate chips. Or maybe.... a tablespoon of some really nice coffee for a coffee shortbread!

INGREDIENTS:

454g	SCS Unsalted Butter (softened)
110g	SIS Fine Grain White Sugar
50g	SIS Soft Brown Sugar
20g	SIS Icing Sugar
1/2 tsp	Salt
2 tsps	Vanilla Extract
448g	Sunshine Plain Flour

1. Preheat oven to 175 .
2. Cream butter & sugar with an electric mixer. Add vanilla and stop mixing when combined.
3. Add flour and mix until just combined.
4. Use a cookie press or a piping bag with a tip to create the shape of your cookies; place these on a non-stick baking sheet, lined with baking paper.
5. Bake for about 12 minutes.
6. Drizzle with melted dark chocolate and salted caramel, if desired.