

Shortbread Cookies

Ingredients:

- 2 cups all purpose flour
- 2 sticks (8oz) unsalted butter- room temp.
- 1/2 cup INDIA TREE Fondant and Icing Sugar
- 3/4 teaspoon salt
- 1 teaspoon pure vanilla extract

Instructions:

1. Heat oven to 350 F.
2. Place sugar, butter and vanilla extract in mixer bowl and beat on medium high until smooth.
3. Pour 1/3 of sifted flour and salt mixture at a time into wet ingredients. Beat on medium after each addition. Mix until all is blended and small balls of dough form.
4. Separate dough into two halves and hand press each portion of dough into a disk about 1-inch thick. Wrap in plastic wrap and refrigerate for at least 45 min.
5. Remove dough from refrigerator and let sit for 15 min.
4. Roll out dough and cut out your shapes. Place shapes on a parchment paper covered cookie sheet and bake for 10-12 min. Cookies should be pale brown.
5. While still soft and hot, use a flat baking pan to press down and flatten the cookies.
6. Let cool completely before decorating.



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