

Winter Shortbread

9 servings 1 hour

perfect paired with coffee or tea

Ingredients

- 1 cup softened butter
- 1 cup confectioner's sugar
- 2 cups all purpose flour
- 3 tsp extract of choice
  (my favorite is 2.5 tsp vanilla + .5 tsp almond extract)

- *optional: melted chocolate, caramel, powdered sugar, or other decorative options to use as a garnish.*

Flavor Ideas

- Vanilla Almond
- Cinnamon Sugar
- Chai Spice
- Lavender Vanilla

Directions

1. Preheat oven to 300 degrees.
2. Cream together butter and sugar.
3. Mix in extract flavoring.
4. Mix in flour. (This will make a very dry dough, but it should come together easily when pressed with a spoon or fingers. If needed add 1 teaspoon or water at a time until you reach the desired consistency.)
5. Liberally grease a 9x9 pan. Be sure to get every corner and crease, especially if you are using a decorative pan.
6. Press dough into pan with spatula or hands.
7. Evenly poke holes in dough every half inch, to allow steam to escape and to prevent bubbles..
8. Bake for 35-40 minutes until edges and top begin to turn golden brown.
9. Remove from oven and carefully turn out of pan immediately.
10. Using a serrated knife, immediately cut shortbread into serving pieces (this will give you nice clean edges).
11. Serve as is or garnish and decorate with chocolate or other optional item.
12. Store in a well sealed container for 1-2 weeks or freeze for up to 3 months.