

Burnaby Village Museum

Heritage Baking

Museum Shortbread

What you need:

2 cups unsalted butter
3 ½ cups flour
1 ½ cups sifted icing sugar
1tbsp vanilla

Directions:

1. Preheat oven to 400 degrees F.
2. Soften butter and mix in vanilla.
3. Add sugar and mix well with hands.
4. Add flour, 1 cup at a time and mix well.
5. Chill for 1 hour.
6. Roll ¼ inch thick and cut with cookie cutters, or simply roll into small balls and flatten with hands.
7. Decorate with sprinkles if desire.
8. Bake for 6-8 minutes ... cookies should be golden at edges when done.

