



Shortbread Cookie Dough

Recipe from “Just Eat, Pure and Simple Cooking”

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Not only is this recipe quick and easy to make, but it is also very versatile. It can be used for cut-out cookies, jam filled thumbprint cookies, Linzer cookies and free form style cookies where you can add in toppings of your choice – nuts, sprinkles, chocolate chips, ginger chips, the creativity is endless. The texture will never disappoint.

The dough freezes well too. Cover with plastic wrap, place in freezer storage bag and freeze. Bring to room temperature when ready to use.

Ingredients:

¾ pound (3 sticks) unsalted butter, room temperature
1 cup granulated sugar
3 ½ cups all-purpose flour
¼ teaspoon kosher salt
2 tablespoons almond extract
1 teaspoon vanilla extract
1 teaspoon rose water
zest of one lemon

Directions:

In a medium bowl, whisk together the flour and salt.

In an electric mixer fitted with paddle attachment, cream together the butter and sugar until just combined (5 minutes) scrape down the sides of the bowl then add the extracts and lemon zest.

Mix to combine.

With the mixer on low speed, add the flour mixture to the creamed butter and sugar.

Mix until the dough starts to come together.

Place on a floured board and roll together. Divide into two disks, wrap in plastic and chill for at least 35-40 minutes before using.

When ready to bake, preheat the oven to 350 degrees.

Line cookie sheets with parchment paper. Roll out dough to about ½ inch thick and cut into desired shaped cookies.

Place on cookie sheets and lightly sprinkle with extra granulated sugar.

Bake for 14-16 minutes, until edges turn slightly brown. Remove from oven and let rest for about 3 minutes then transfer cookies onto a cookie rack to cool.

Decorate with icing or melt chocolate and dip half of the cookies into the melted chocolate and let dry.