

SHORTBREAD COOKIES

makes 24 cookies

INGREDIENTS

- 1 stick of salted butter
- 1 tsp milk
- 1 tsp vanilla
- 1 cup confectioner's sugar
- 2 cups flour

DIRECTIONS

1. Preheat oven to 350°
2. Cream together butter and sugar until light and fluffy
3. Add in flour and mix well
4. Add in vanilla and milk and mix until dough is formed
5. Flour your work surface and rolling pin and roll your dough out to approximately 1/4 inch thick
6. Use a cookie cutter to cut your cookie shapes
7. Reroll the leftover dough and repeat the process until all dough is used.
8. Bake for approximately 15 minutes or until cookies are lightly browned.

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