

Vanilla Shortbread Cookies

YIELD

30 cookies

INGREDIENTS

14 tbs (200 gm) softened unsalted butter

½ cup (100 gm) sugar (extra for sprinkling)

2 cups (250 gm) all-purpose or gluten-free flour

1 tsp (5 ml) Madagascar Bourbon vanilla extract or vanilla bean paste



INSTRUCTIONS

Mix the butter and sugar in a bowl of a stand mixer (with paddle attachment) on low speed to combine. Increase to medium speed until light and creamy (about 3 min). Scrape down the sides of the bowl and add the vanilla.

While on the lowest speed, mix in the flour. After all is combined, increase to medium speed until the dough clings to the paddle and does not look dry. Don't wait for the dough to form a solid mass.

Transfer to a board and knead it together. Place on a sheet of plastic wrap and form a rectangle ½" to ¾" thick. Cover and refrigerate for 30 minutes.

Remove from refrigerator and let soften for 5 to 10 minutes. Roll to ¼" thick between two layers of parchment paper. Cut out shapes with a cookie cutter and transfer to two parchment paper lined pans leaving about 1" between cookies. Refrigerate for 15 minutes then sprinkle with sugar.

Preheat oven to 350° F (177° C). Bake for 12 to 15 minutes on the lower and upper middle position. Switch position and rotate halfway through. Remove from the oven and cool for 5 minutes on the pans. Transfer to a cooling rack to cool completely.