

English Shortbread



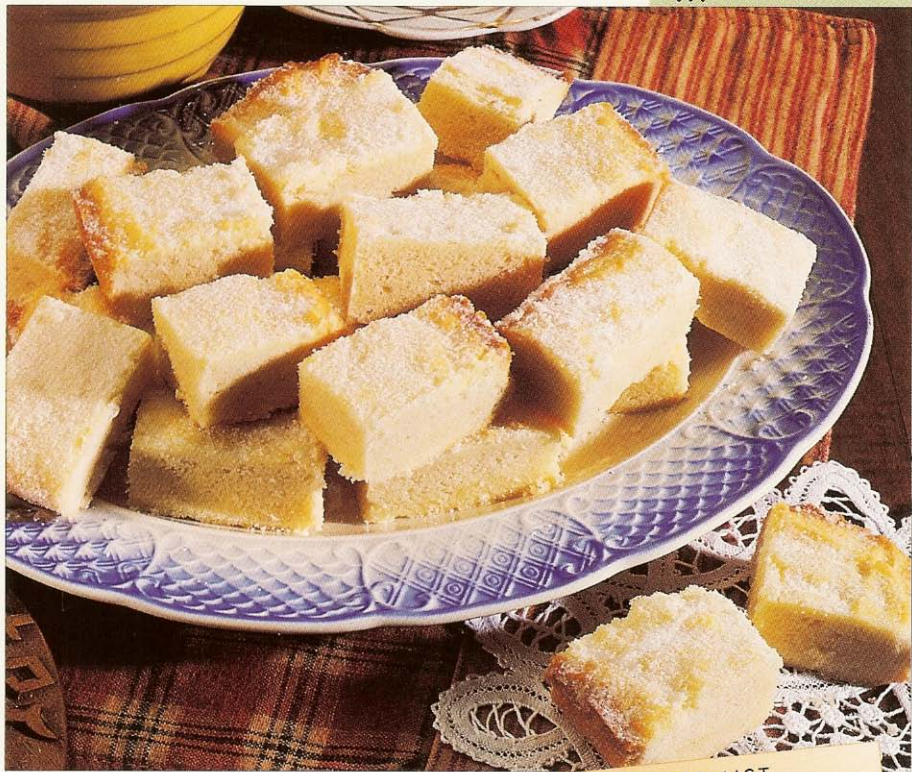
PREPARATION TIME
10 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
Earl Grey tea



If your confectioners' sugar has turned lumpy over time, do not discard it. Pour the lumpy sugar into a blender container and process on medium speed until it becomes smooth enough to measure.

SHOPPING LIST

- confectioners' sugar

ON HAND

- butter • flour
- salt • vanilla extract
- sugar

INGREDIENTS

- 1 cup (2 sticks) butter
- 1/2 cup confectioners' sugar
- 1 3/4 cups all-purpose flour
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla extract
- 2 tablespoons sugar

MAKES **36** BARS

COOKIN' *Express*

• Before baking, score the dough into bars with a knife. The bars will be easier to cut and are less likely to crumble.

Make Ahead

Prepare the dough and place in baking pan up to 8 hours before baking. Store, covered, in the refrigerator until ready to use.

VARIATION

For a lemony lift, add 2 teaspoons grated lemon zest and 1/2 teaspoon lemon extract to the batter in step 2.

1 Preheat oven to 350°F. Beat butter in a large bowl with an electric mixer set at medium speed until fluffy, about 1 minute. Add confectioners' sugar; beat until thoroughly combined.



2 Mix flour and salt in a medium bowl. Gradually beat flour mixture into butter mixture; stir in vanilla.

3 Press dough into an 8 x 8-inch pan. Bake until lightly browned around edges, about 20 minutes.



4 Sprinkle shortbread with sugar. Let cool in pan before cutting into small bars.