

# Shortbread Hearts



PREPARATION TIME  
30 minutes



COOKING TIME  
10 minutes



PERFECT PARTNER  
lemon sherbet



**MONEY.  
Cook's  
SAVER.**

Don't have a heart-shaped cookie cutter? Just use any shape you have on hand. Even an inverted small drinking glass or a clean can may be used with satisfactory results.

## SHOPPING LIST

- sweetened condensed milk
- lemon extract

## ON HAND

- margarine • eggs • flour
- baking powder • salt

## INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 3/4 cup margarine, softened
- 1 (14-ounce) can sweetened condensed milk
- 2 eggs
- 2 teaspoons lemon extract

MAKES **36** COOKIES

## COOKIN' *Express*

- Roll out cookie dough between 2 sheets of waxed paper to keep the countertop and rolling pin clean.
- Dip the cookie cutter in flour to prevent dough from sticking to it.

### Make Ahead

Wrap the dough balls in plastic wrap and freeze for up to 1 month. When ready to bake, thaw for 30 minutes; proceed as recipe directs in step 3.

### ◆ VARIATION

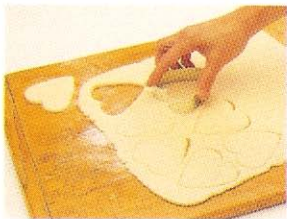
*Spread strawberry jam or vanilla frosting between 2 cooled cookies for shortbread sandwich hearts.*

**1** Mix flour, baking powder and salt; set aside. Cream margarine in a large bowl. Gradually add condensed milk, beating well after each addition. Beat in eggs and lemon extract.



**2** Stir in flour mixture; mix well but do not beat. Divide dough into 3 balls; wrap in plastic wrap. Place in freezer for 10 minutes or until firm enough to roll. Preheat oven to 350°F.

**3** Grease baking sheets. Roll one portion of dough at a time to 1/8-inch thickness on a lightly floured surface. Cut dough with a heart-shaped cookie cutter. Place on prepared baking sheets, 1 inch apart.



**4** Bake cookies just until edges are light brown, about 7 minutes. Cool on baking sheets for 1 minute. Remove to a wire rack to cool completely.