



## EASY SHORTBREAD

# INGREDIENTS

For cookies (makes 20):

1 cup salted butter, soft  
3/4 cup powdered sugar  
2 teaspoons vanilla  
pinch of salt  
2 cups all purpose flour

For wedges (makes 16):

3/4 cup salted butter, soft  
1/2 cup powdered sugar  
1 and 1/2 teaspoons vanilla  
pinch of salt  
1 and 1/2 cups all purpose flour

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**Preheat oven to 325 degrees.** In a bowl, beat the softened butter until smooth and creamy. Beat in sugar, vanilla, and salt. Beat in half the flour. Beat in the remaining flour JUST until mixture comes together - it will still be quite crumbly.

**For wedges:** Turn dough into greased 9 inch springform pan. Gently press in pan, using small glass to roll top smooth. Decorate as desired. Bake for 22 minutes. Remove from oven and remove sides of pan. Slice into 16 wedges and return to oven for 10 minutes. Turn off oven and crack oven door and allow wedges to cool in the oven for 1 our.

**For cookies:** Turn dough onto floured surface and bring together with hands. Roll out to rectangle just larger than 8x10 inches. Cut into 20 2x2 inch squares and place on cookie sheet. Chill in fridge 30 min or freezer 5 min. Bake for 26 minutes until edges are just golden brown.

photos + video at: <https://wp.me/p405LX-4An>