

GFWC Women's Civic League of Cheyenne

Grandma's Shortbread Cookies

Easy to make and delicious to eat! High-quality butter and vanilla will produce the best results

Makes about 4 dozen cookies.

Ingredients:

2 cups (4 sticks/1 lb) salted butter, softened
1 cup granulated sugar
2 tsp pure vanilla extract
4 cups all-purpose flour
2 Tbsp milk
Sprinkles/colored sugar, *optional*



Instructions:

Preheat the oven to 350°.

In a large mixing bowl, cream together butter and sugar until light and fluffy. Mix in vanilla extract.

Add flour and mix until the dough comes together, then add milk and stir until combined.

Scoop dough into a cookie press.* Press the cookies out onto an ungreased, unlined cookie sheet, leaving about 1-inch between each cookie. Add sprinkles or colored sugar if desired.

Bake at 350° for about 6 minutes until lightly browned around the edges. Transfer cookies to a wire cooling rack to cool.

*If you don't have a cookie press, you can make small balls about ¾" and press flat with fork.

Storage:

Keep the cookies in an airtight food storage container at room temperature for up to five days or freeze in a zip-top freezer bag for up to three months.