

Whipped Shortbread

Prep time: 15 min. Bake time: 15-17 min.
Makes about 4 dozen

This whipped shortbread cookie recipe is one that I found in my grandmas recipe book. A soft and delicate cookie that melts in your mouth. They are simple to make and easily eaten quickly. Top with any desired toppings such as sprinkles or maraschino cherries to finish.

1 cup salted butter, softened
1 ½ cups all-purpose flour
½ cup icing sugar
½ Tsp. vanilla



Preheat oven to 350°F. In a large bowl, combine butter, flour, icing sugar and vanilla. With an electric hand mixer beat for 10 minutes, until light and fluffy. Or if using a stand mixer, use the whip attachment and whip for the same amount of time scraping the sides of the bowl every few minutes. Using a piping bag (I use #823 or #824 star shaped tip), pipe in a swirl shape about 2" apart. Bake for 15-17 minutes until bottoms are lightly browned. Remove from oven and let cool. Cookies can be stored in an airtight container for up to 2 weeks or in the freezer for up to a month.

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