



Shortbread Cookies

Makes 2 dozen cookies



2 CUPS minus 1 tablespoon flour
1/2 CUP sugar
1/4 CUP semolina
1/4 CUP cornstarch
1 CUP (2 sticks) cold unsalted butter

- 1.** Preheat the oven to 325°F. In a large bowl, stir together the flour, sugar, semolina and cornstarch. Grate the butter into the flour mixture and combine. The mixture should turn into fine crumbs. Form into a ball and knead until smooth.
- 2.** On a lightly floured surface, roll the dough into a square about ¼-inch thick. Cut the dough into 2-inch squares and prick each one in three places with a fork.
- 3.** Place the squares on an ungreased baking sheet about 1 inch apart. Bake for 23 to 30 minutes, until golden on the bottom. Transfer to a wire rack to cool.

(Recipe originally published in *Hallmark Magazine*)

HERE ARE SOME SUGGESTIONS FOR VARIATIONS ON YOUR BASIC SHORTBREAD RECIPE:

- Roll out the dough on a floured surface, cut with festive cookie cutters, bake and frost. Decorate with lots of sprinkles, colored sugar, candies, jimmies, and cinnamon hearts.
- Add 1 cup of chopped pecans to the dough. Roll into 1" balls and bake. Let the cookies cool slightly and roll in powdered sugar while they are still warm.
- Roll cookie dough into 1" balls. Lightly beat an egg white with a fork or a whisk. Dip each ball into the egg white and roll in chopped nuts. Place on a cookie sheet and make a dent with your thumb in the top of each one. After baking, fill the indentation with your favorite jelly or jam when the cookies are still warm.
- Roll out the cookie dough. Cut into circle shapes with a water glass and bake. Spread frosting or jam on the flat part of one cookie. Press the flat part of another cookie to it for a delicious cookie sandwich. You can even dip half of it into melted chocolate chips. Mmmm...
- Press the cookie dough into a 9 x 13 pan and bake for 10-15 minutes until light golden brown. Layer on 1½ cups of shredded coconut, 1½ cups of chocolate chips, and 1 ½ cups of chopped nuts. Pour 1 can of sweetened condensed milk over the top and bake at 350°F for 20-25 minutes. Cool and cut into squares.

