

Cooper's simplest & best recipe for SHORTBREAD COOKIES

Let's face it...at this time of year 10,000 people brag about having the world's best shortbread cookie recipe. Well, they're all lying...because here it is!

There are 4 simple ingredients and 3 simple steps. You should probably make a double or triple batch because they'll be gone in a flash!

The 4 ingredients:

- 1 pound of **butter**...softened at room temperature.
- 1 cup of **brown sugar**. (light brown or dark brown...your choice. I prefer dark)
- 3 to 4 cups of all-purpose **flour**. (depending on how moist the brown sugar is)
- Red and green crystalline sugar.

The 3 Steps:

Step #1...making the dough: Thoroughly blend the softened butter and the brown sugar together by hand or with a spatula. Don't use a mechanical blender. Then, add the flour a little at a time, kneading by hand to create the dough.

Step #2...making the cookies: Roll the dough out to 3/8 inch (1 cm) thickness. Cut into squares or diamonds...or use cookie cutters for fancy shapes.

Place cookies, one inch (2 cm) apart, on a cookie sheet that has been covered with two sheets of aluminum foil.

Sprinkle them with red or green crystalline sugar. We sprinkle some in red and some on green. The crystalline sugar makes them very festive and adds a wonderful sweet "crunch" to the cookie experience.

Chill in fridge for ½ hour.

Step #3...baking the cookies: Bake cookies at 350 degrees Fahrenheit for about 15 minutes.

Enjoy!!!...Donald Cooper



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