

# Shortbread

PREP 15 mins

BAKE 35 mins

TOTAL 50 mins

YIELD 2 dozen  
shortbread wedges

## Ingredients

- 16 tablespoons (227g) salted butter, at cool room temperature\*
- 1 cup (113g) confectioners' sugar
- 2 teaspoons vanilla extract
- 1/4 teaspoon almond extract, optional, or the flavor of your choice; eggnog flavor makes a delicious holiday shortbread
- 2 cups (241g) King Arthur Unbleached All-Purpose Flour

\*Since butter is such a critical element in these cookies, we recommend you use a top-quality butter. Our test-kitchen choice is Cabot.

## Instructions

- ① Preheat the oven to 300°F. Lightly grease two round 9" cake pans. If you worry about the shortbread possibly sticking in your particular pans, line them with parchment, and grease the parchment.
- ② In a medium-sized bowl, beat together the butter, sugar, vanilla, and almond extract, then beat in the flour. The mixture may seem a little dry at first; keep beating till it comes together. If it absolutely won't come together, dribble in up to 1 tablespoon of water, until it does. This is a stiff dough.
- ③ Divide the dough in half (if you have a scale, each half will weigh about 300g), and press each half into one of the prepared pans, smoothing the surface with your fingers, or with a mini rolling pin.
- ④ Use a fork to prick the dough all over; this allows any steam to escape, and prevents the shortbread from bubbling as it bakes. Prick the dough in a random pattern, but it looks nicer pricked with some kind of symmetry.
- ⑤ Bake the shortbread until it's a light golden brown across the top surface, and a deeper golden brown around the edges, about 35 minutes.
- ⑥ Remove it from the oven, and immediately turn each shortbread round out onto a clean work surface.
- ⑦ Using a pizza wheel or sharp knife, cut each round into 12 wedges. (Do this while the shortbread is still warm; if you wait until it's cool, it won't cut easily.) Transfer the shortbread wedges to a rack to cool.
- ⑧ Serve as is, or decorate. Here are a few suggestions:  
Drizzle with melted caramel;  
Spread with melted chocolate, and sprinkle with nuts;  
Set aside two shortbread cookies, and spread the remainder of the cookies with a thick layer of jam or preserves. Crumble the reserved cookies, and sprinkle the crumbs lightly over the jam.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253