



# Dairy Isle Shortbread Cookies

## Ingredients

- 3/4 cup **Dairy Isle Butter**
- 1/2 cup Icing Sugar
- 1/2 cup Cornstarch
- 1 cup Flour

## Method

- Preheat oven to 325 degrees.
- In a mixing bowl, cream butter and gradually add sifted icing sugar. Sift flour and cornstarch together then add gradually to butter mixture forming dough.
- Be careful not to work the dough too much.
- On a floured surface roll out dough and cut out shapes with cookie cutter or roll dough into 1-inch balls. Place cut out shapes or dough balls on a cookie sheet, slightly flatten the balls with a fork and bake cookies for 20 minutes at 325 degrees, being careful not to brown them.
- Cool on rack.

For an even better treat, try dipping the Shortbread in melted chocolate, just enough to cover about half the cookie.