

Whipped Shortbread Cookies: Melt-in-Your-Mouth Holiday Perfection

Why You'll Love Whipped Shortbread Cookies



OVEN
325°F

TIME
12-15 min

PRINT
Recipe Card

SAVE
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INGREDIENTS

1 cup unsalted butter, softened

1/2 cup powdered sugar

1 1/2 cups all-purpose flour

1/2 cup cornstarch

1/2 tsp vanilla extract

Optional: sprinkles, chocolate chips, maraschino cherries, or sanding sugar for decoration

Instructions:

Preheat the Oven: Preheat your oven to 325°F (165°C). Line a baking sheet with parchment paper or a silicone baking mat.

Cream the Butter and Sugar: In a large mixing bowl, beat the softened butter and powdered sugar together with an electric mixer until light and fluffy. This step is crucial for creating the cookie's whipped texture.

Add Vanilla: Mix in the vanilla extract until fully incorporated.

Incorporate the Dry Ingredients: Gradually add the flour and cornstarch to the butter mixture, beating on low speed until the dough is smooth and creamy. Do not overmix.

Shape the Cookies: Scoop out small portions of dough (about 1 tablespoon each) and roll them into balls.

Place them on the prepared baking sheet, about 2 inches apart. Flatten each ball slightly with a fork or the back of a spoon for a classic shortbread look.

Decorate (Optional):Add sprinkles, a small chocolate chip, or half a maraschino cherry to the center of each cookie for a festive touch.

Bake:Bake the cookies for 12-15 minutes, or until the edges are just lightly golden. Be careful not to overbake, as they should remain pale and tender.

Cool & Serve:Allow the cookies to cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely. Serve or store in an airtight container for up to a week.

Tips for the Best Whipped Shortbread Cookies:

Soft Butter is Key: Make sure your butter is softened but not melted for the best texture.

Don't Skip the Cornstarch: Cornstarch is essential for creating the signature melt-in-your-mouth texture.

Chill the Dough: If your dough feels too soft to handle, chill it in the refrigerator for 15-20 minutes before shaping.

Why This Recipe is a Keeper:

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12. Why This Recipe is a Keeper: Whipped shortbread cookies are the epitome of simple, classic baking. With just a handful of pantry staples, you can create cookies that look elegant and taste incredible. They're perfect for holiday baking or anytime you want a sweet treat that's easy to make but feels indulgent.
13. Give this recipe from I : Wuv Cooking a try, and don't forget to share it with your loved ones-these cookies are too good not to spread the joy!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/whipped-shortbread-cookies-melt-in-your-mouth-holiday-perfection/>